

Description	Highly active pectolytic enzyme active on protein associated glucans and xylans.
Composition	Polygalacturonase, pectinesterase, pectinlyase, glucanase, xylanase and proteinxylanase.
Technical specifications	<p>► Specific product for must maceration, aroma extraction and clarification of white musts and rosé wines.</p> <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
Applications	In musts in the pre-fermentation phase. Recommended dosage: 1 to 2 g/hl.
Preparation mode	Dissolve in water at 20°C in a ratio of 1:10.
Packages	500 g and 1 Kg bags.
Shelf life and storage	<p>Keep in a cool, dry place away from light. Shelf life: as stated on the label.</p> <p>GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments. Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.</p>