

Maurizym Pectinase

Product information

TYPE

A stable and tolerant liquid pectinase.

APPLICATIONS

Maurizym Pectinase is a multi-purpose pectinase for white and red grape juice to increase yield. It also has clarification and flotation capabilities. This enzyme does not contain significant cellulase activities that could extract bitter components. Maurizym Pectinase also has high thermal stability for thermovinification processes such as thermoflash, thus allowing it to work longer in such processes.

INSTRUCTIONS FOR USE

Add to grapes at the crusher or in the press. Dilute into water (1:10) to maximize distribution of the enzyme into crushed grapes.

DOSAGE RATES

Dosage depends on grape variety, contact time and temperature as follows:

White & Red maceration: Chardonnay generally requires 19-38mL/1000 gallons (0.5-1mL/hL) for 30-60 minutes at ambient temperature. Higher viscosity juices such as Sauvignon Blanc, Semillon, Merlot and Shiraz need higher doses of 38-57mL/1000 gallons (1-1.5mL/hL) in the same conditions. For high viscosity juices such as Muscat, we recommend to use Maurizym White XP. Maurizym Pectinase does not contain significant color degrading activities.

White depectinization/clarification/flotation: Maurizym Pectinase will effectively and rapidly remove pectin in any juice. Doses of 38mL/1000 gallons (1mL/hL) to achieve a pectin negative test after 60 min at 60-70°F (15-21°C) are possible, with increases to 76mL/1000 gallons (2mL/hL) required for cloudier juices with a higher pectin content.

High temperature maceration: Due to its inherent temperature tolerance, Maurizym Pectinase is effective up to 150°F (65°C) and should be added at the crusher.

VISCOSITY REDUCTION OF PECTIN SOLUTION BY COMMERCIAL PECTINASES

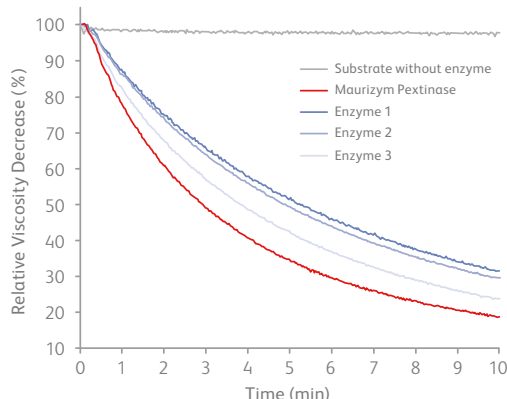


Figure 1. Viscosity reduction of 2.5 % pectin solution by the same amount of commercial pectinases at 30°C pH 3.7 during 10 min.

FORMULATION

Maurizym Pectinase contains Pectinase and Glycerin

STORAGE AND SHELF-LIFE

This enzyme should be stored at <50°F (10°C) and will retain high activity for three years from the date of manufacture.

PACKAGING

Maurizym Pectinase is a liquid enzyme available in the following convenient sizes:

1kg, 5kg, 25kg

PECTINASE ACTIVITY (U/G) AT PH 3.7 30°C RELATIVE TO MAURIZYM PECTINASE

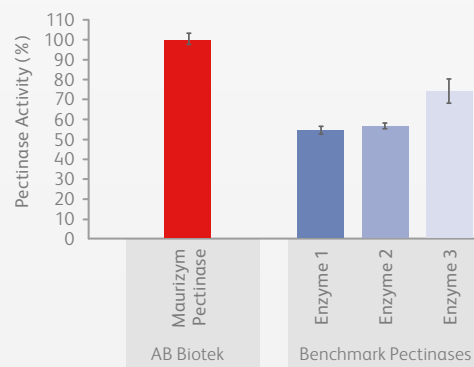


Figure 2. Pectinase activity (U/g) derived from viscosity reduction by commercial pectinases at 30°C pH 3.7 expressed as % activity relative to Maurizym Pectinase.

Product approved for winemaking in accordance with Reg. (EC) N. 606/2009 International Code of Oenological Practices.