

Maurizym White XP

Product information

TYPE

A stable and extremely efficient liquid pectinase with side activities

APPLICATIONS

Maurizym White XP should be used to reduce juice viscosity, improve flotation efficiency and in compacting the lees during the clarification phase. It is very efficient and can be used on difficult, high viscosity grape juices such as Muscat and Ugni Blanc.

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: For highly viscous grape juices, we recommend a dosage rate of 114-133mL/1000 gallons (3-3.5mL/hL) for 2-4 hours at ambient or cool temperatures. Alternatively, for juices >75°F (24°C) a reduced dosage of 76-95mL/1000 gallons (2-2.5mL/hL) can be used.

Flotation & Clarification: Maurizym White XP should be added at the crusher at 38-76mL/1000 gallons (1-2mL/hL).

FORMULATION

Maurizym White XP contains Pectinase with side activities and Glycerin

STORAGE AND SHELF-LIFE

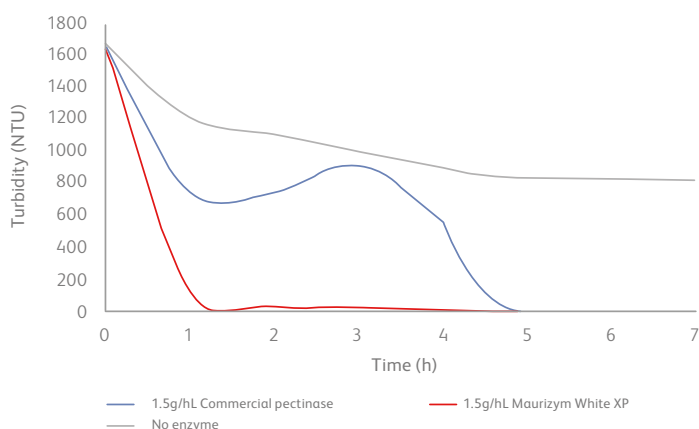
This enzyme should be stored at <50°F (10°C) and will retain high activity for three years from the date of manufacture.

PACKAGING

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

1kg, 5kg, 25kg

ENZYMATIC CLARIFICATION OF DIFFICULT TO CLARIFY WHITE MUST AT 10°C - 17°B AND PH 3.8 USING MAURIZYM WHITE XP



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