

Enzyme Treatment
Panzym® Extract Blanc G

Pectolytic Enzyme Compound with Secondary β -Glucosidase Activity for Maceration and Aroma Enhancing

Panzym Extract Blanc G enzyme is a granulated enzyme compound with main pectolytic enzyme activity and secondary β -D-galactosidase, α -L-arabinofuranosidase, α -L-rhamnosidase, and β -D-xylosidase activities.

The development Panzym Extract Blanc G enzyme accompanies the specific breakdown of pectin in the must-mash stage and is oriented towards gradual development and release of the wine aroma.

The advantages of Panzym Extract Arome G enzyme:

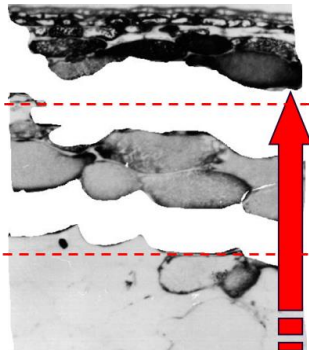
- Increased yield during pressing
- Release of aroma during maceration
- Improved typical aroma of the grape variety during fermentation

Action spectrum

Panzym Extract Blanc G has a small effect on tannins.

Panzym Extract Blanc G liberates small fraction which are forming aroma precursors.

Panzym Extract Blanc G increases yield via pectin degradation.



Application

Panzym Extract Blanc G enzyme is suitable for processing white wine grapes as well as producing rosé wines.

Panzym Extract Blanc G enzyme is used in the must-mash stage and acts during the entire fermentation process. The enzyme causes the complete breakdown of pectolytic components. β -glucosidically-bonded aromas are broken down gradually. Controlling the fermentation temperature releases the aroma continuously. Downstream bentonite fining is not necessary.

Dosage

Area of application	Dosage	Period h
Maceration of white grapes	0.77 – 1.02 dr/100 lb (3 – 4 g/100 kg)	2 – 4
Grapes for Rosé wine and white pressing wine	0.26 – 0.51 dr/100 lb (1 – 2 g/100 kg)	6 – 12
White wine fermentation	0.17 – 0.25 lb/1,000 gal (2 – 3 g/hl)	

Easily soluble Panzym Extract Blanc G enzyme granulate is dissolved in water before application and is then ready for immediate use.

Activity

Panzym Extract Blanc G enzyme has an activity of 6,195 PGNU/dr (3,500 PGNU/g).

The activity of the pectolytic enzymes in the mash causes the aroma precursors to be released prior to fermentation and pass into the juice. The activity of the β -glucosidase can break down the aroma precursors during fermentation enabling them to develop after the fermentation process.

Special Notes

Enzymes are irreversibly destroyed when brought in contact with bentonite.

The enzymatization reaction must be completed prior to using bentonite or the bentonite must have been removed prior to enzymatization.

The application of up to 0.42 lb/1,000 gal (150 mg/l) of SO₂ has no effect on the enzyme activity.

Enzymes are heat-sensitive. Temperatures above 131 °F (55 °C) damage enzymes irreversibly.

Safety and Purity

This product is a white, soluble micro-granulate without preservatives and virtually free of dust. It complies with FAO/WHO JEFCA and FCC guidelines for food enzymes.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Panzym Extract Blanc G enzyme is a micro-granulate and is thus exceptionally resistant. When stored at a temperature of max. 77 °F (25 °C) it will retain its indicated activity for many years. The product should be stored in a dry place to avoid the formation of rust on the cans.

Delivery Information

Panzym Extract Blanc G enzyme is sold under article no. 95.140.001 and is available in the following package size:

0.22 lb (100 g) can

Certified Quality

Panzym Extract Blanc G enzyme is produced by Novozymes and is regularly tested for uniform high product quality during the production process.

These tests include comprehensive technical function criteria as well as safeness according to food product laws. Furthermore, stringent inspections are performed immediately prior to and during final packaging.

Panzym® is a registered trademark of Novozymes A/S.

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