

## Enzyme Treatment ConZym™ Pex Uni

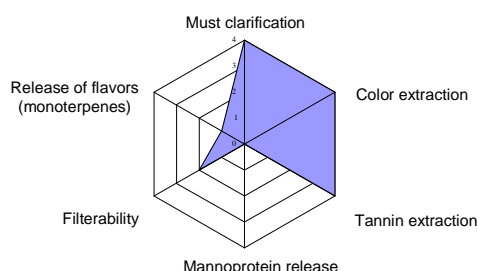
### Liquid, Pectolytic, Multi-Purpose Enzyme for Must Clarification and Extraction of Grape Must and Mashes

ConZym Pex Uni enzyme is a pectolytic enzyme compound with a wide spectrum of activity. Due to its composition, it is suitable for must clarification and for extraction of red grape mash. Application in grape mash results in enhanced release of grape pigments and precursors of flavor components. In doses adapted to clarification of grape must, ConZym Pex Uni enzyme enables fast sedimentation of haze substances through effective pectin breakdown.

The specific benefits of ConZym Pex Uni enzyme:

- Enhanced yield of color, flavors, and polysaccharides
- Higher quantity of free running must
- Fast and effective clarification of grape must

#### Classification of ConZym Pex Uni Enzyme



#### Application

ConZym Pex Uni enzyme is a multi-purpose enzyme for the treatment of grape must and grape mash. Depectinization of musts is achieved through high pectolytic activity. The release of polysaccharides and anthocyanins in mash-fermented or heated red wines is improved due to the combination of pectolytic activities.

The product is added directly to the mash container, grape mill, press, mash tank, or must tank. It is important to ensure optimum distribution of the enzyme solution in the mash, either through continuous addition to the mash flow via an injector pump or through partial addition (with running agitator) during filling of the mash containers. During must preclarification the enzyme solution should be added to the clarification tank as a preparation (stirring may be required).

#### Dosage

Application	Dosage in must or mash fl oz/1,000 gal (ml/100 l or 100 kg)	Duration
<b>White wine mash</b>	3.84 – 7.68 (3 – 6)	2 – 4 h
<b>Red mash</b>		
Traditional mash fermentation	3.84 – 7.68 (3 – 6)	5 – 20 days
Recooled mash (up to 122 °F (50 °C))	2.56 – 5.12 (2 – 4)	2 – 4 h
<b>Sedimentation</b>		
Static must pre-clarification (approx. 59 °F (15 °C))	1.28 – 1.92 (1 – 1.5)	4 – 10 h
<b>Difficult to filter young wine</b>	3.84 – 7.68 (3 – 6) (+ additional enzyme with β-glucanase activity)	2 – 6 h

#### Activity

ConZym Pex Uni enzyme has an activity of 1,885 PL/fl dr (510 PL/ml) (pectinlyase). The product is purified of cinnamyl esterase activity.

## Special Notes

Enzymes are irreversibly damaged through adsorption on contact with bentonite.

The enzyming reaction must be completed before the application of bentonite, or the bentonite must be removed before the enzyme is added.

Any bentonite treatment that may be required should therefore be carried out before the enzyme treatment, because otherwise the enzyme would be adsorbed and deactivated by the bentonite. The application of up to 2.14 dr/gal (1,000 mg/l) SO<sub>2</sub> has no influence on enzyme activity.

## Safety and Purity

The product is a slightly brownish liquid with characteristic fermentation odor. It contains no glycerin, but potassium chloride and potassium sorbate as stabilizers. The product meets the FAO/WHO JEFCA and FCC recommendations for food enzymes.

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

## Storage

ConZym Pex Uni enzyme is a liquid enzyme that can be stored for up to 24 months at 39.2 – 42.8 °F (4 – 6 °C, ~ refrigerator temperature) without losing its specified activity. The product should be stored dry and well-sealed once opened. Open packs should be used up directly.

## Delivery Information

ConZym Pex Uni enzyme is sold under article no. 95.274 and is available in the following package size:

2.2 lb (1 kg) PE bottle

55.1 lb (25 kg) PE canister

## Certified Quality

ConZym Pex Uni enzyme is inspected regularly during the production process to ensure consistently high product quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

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