



# Novoclair<sup>®</sup> Speed

– get faster clarification  
with difficult musts

Speed up clarification of difficult musts that have low pH and high pectin content with Novoclair Speed, a high-performance clarification enzyme solution. Novoclair Speed also reduces energy and handling costs, and reduces the volume of gross lees while ensuring a fresher and fruitier flavour profile.

## Benefits

- **Enables fast clarification**

Get fast clarification of musts with high turbidity and pectin content with Novoclair Speed, which increases the effectiveness of your clarification equipment by 60% while protecting the fruity flavour of the wine.

- **Offers richer and fruitier wine**

Reduce energy consumption and handling costs with Novoclair Speed, which ensures high-speed sedimentation of solids and improves mechanical treatments such as centrifugation and filtration.

- **Increases yield, improves profits**

Reduce the volume of gross lees by nearly 50%, resulting in increased juice yield, which adds to your bottom line and improves profits.

- **Improves flavour stability**

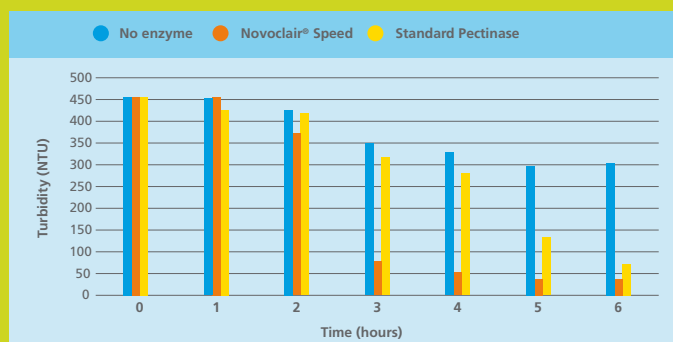
Get fresher and fruitier wine with Novoclair Speed by limiting the liberation of volatile phenol precursors to ensure better flavour stability, thus avoiding extraction of vegetal flavours.

Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial biosolutions, improving our customers' business and the use of our planet's resources.

## Novoclair Speed

– get faster clarification with difficult musts.

**Clarification: white must pH 3.0, 5°C**



The graph above shows that Novoclair Speed is a very efficient clarification enzyme, in particular with difficult must from pectin- rich grapes with low pH (2.9-3.2).

### Technical parameters

Novoclair Speed should be applied in the clarification tank when filling it (enzyme dose for the whole tank volume).  
Novoclair Speed can be used prior to flotation or centrifugation.

### Dosage

0.5 -1 g/hl

When Vinozym<sup>®</sup> FCE has been used on grapes (pressing, skin contact), Novoclair Speed should only be used on the press must fraction above 1.0 bar.

### Temperature

The enzyme can be applied on cold must at temperatures down to 1°C.

### Contact time

The contact time is based on the time for filling and racking the tank. Novoclair Speed is very effective as it speeds up depectinisation. Agglomeration and sedimentation depend upon equipment and temperature.

**For more information, or for more office addresses, visit [www.novozymes.com](http://www.novozymes.com)**

**Novozymes Switzerland AG** · Neumattweg 16 · 4243 Dittingen · Switzerland · Tel. +41 61 765 6111 · Fax +41 61 765 6333

**Novozymes A/S** · Krogshøjvej 36 · 2880 Bagsvaerd · Denmark · Tel. +45 4446 0000 · Fax +45 4446 9999 · [wineprocessing@novozymes.com](mailto:wineprocessing@novozymes.com) · [www.novozymes.com](http://www.novozymes.com)

Laws, regulations, and/or third party rights may prevent customers from importing, using, processing, and/or reselling the products described herein in a given manner. Without separate, written agreement between the customer and Novozymes to such effect, this document does not constitute a representation or warranty of any kind and is subject to change without further notice.