



novozymes®

Rethink Tomorrow

WINE



Vinozym® FCE G

– enhance aroma, increase throughput for white wines and rosé

Increase yield, improve profits and save time and costs with Vinozym FCE G. This unique enzyme solution is a cost-effective way of getting the most out of your white grapes and producing wines with an enhanced overall flavour profile.

Benefits

- **Faster flavour release at lower costs**

Save time and costs with Vinozym FCE G by increasing the release of flavours and aroma precursors, ensuring more fruity musts and reducing skin contact times by up to 30%.

- **Increases press capacity without damaging the berry**

Increase press capacity by working at lower pressure on the press and thus preventing the skin of the grape from getting damaged. This is made possible by Vinozym FCE G, which enables 30% faster release of juice during pressing.

- **Increases profits by improving yield**

Enhance your bottom line and improve profits by ensuring 10-20% higher yield of free-run juice with Vinozym FCE G. This unique enzyme solution also increases juice yield by reducing the volume of gross lees by up to 50%.

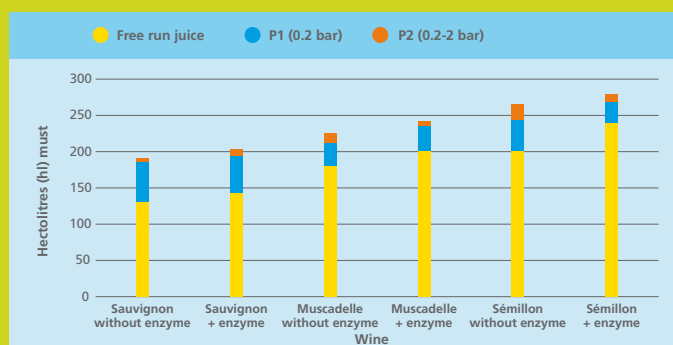


Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial biosolutions, improving our customers' business and the use of our planet's resources.

Vinozym FCE G

– enhance aroma and increase throughput for white wines.

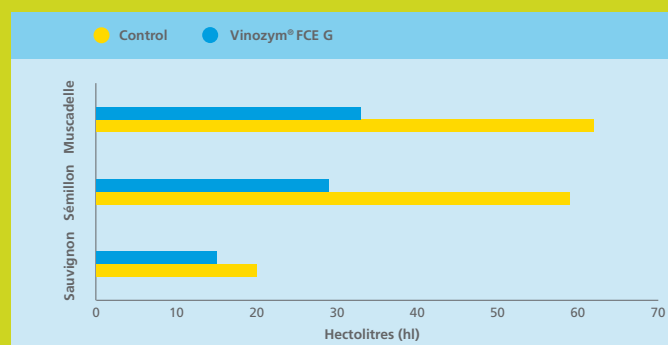
Must volume at each pressing step



Vinozym FCE G ensures higher must volume in Sauvignon, Muscadelle and Sémillon grape varieties at various pressures, including free-run juice.

Large-scale trials conducted under winery conditions: 25-35 tons grapes, mechanically harvested, Vinozym FCE G at 3 g/100 kg at the crusher. Press filling time: 2 hours.

Volume of gross lees in the settling tank one day after pressing



Vinozym FCE G reduces the volume of lees by at least 50%, leading to more profit.

Technical parameters

Vinozym FCE G is applied at the crusher or in the transportation bin prior to pressing or skin contact. Vinozym FCE G also allows clarification of the free-run must and first pressing fractions. The use of Novoclair[®] Speed for must clarification is therefore limited to the must pressing fractions above 1 bar.

Dosage

3 g/100 kg. The dose should be increased to 4-5 g/100 kg for small berry grapes or unripe grapes.

Contact time

For direct pressing, the enzyme has enough time to act on the cell wall, helping aroma precursor extraction and juice release. For skin contact maceration, Vinozym FCE G enables a 30% reduction in contact time.

For more information, or for more office addresses, visit www.novozymes.com

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