

Wine

Application sheet

Boost your Wine Quality with Vinozym® Ultra FCE

New FCE liquid formulation for white and rosé wines maceration and clarification

Benefits

Maceration / Direct Pressing

- Yield increase with direct pressing and shorter skin contact
- Improved rotation of the presses
- Reduced clarification time
- More free run juice immediately available
- Up to 80% of free run juice can be obtained in buffer tank prior to pressing

Clarification

- Quicker lees compaction after pressing/maceration
- Desired turbidity level (NTU) reached with small/no addition of another enzyme treatment
- N.B: for the flotation units we recommend Vinoclear Classic application

Must and Wine Quality

- No impact or increase on formation of volatile phenols (lower level than the perception threshold)
- Less tannins after pressing or skin maceration
- No change in must quality re pH, K and OD 280

Product description

Vinozym® Ultra FCE is a formulation of several purified pectinases stabilised in liquid form. FCE Quality: guarantee without Cinnamoyl Esterase for wine aroma preservation. QC performed on all batches with level on product label. Formulation with more resistant pectinases for pH and temperature changes, more flexible use depending on the maturity and grape variety (the product is active from 5 ° C to 60 ° C in a pH ranging from 2.0 to > 5.0 .

Vinozym® Ultra FCE contains several enzyme activities for both the use in maceration/pressing or clarification.

Application:

Vinozym® Ultra FCE is added on grape at reception either directly in the press or in the buffer tank before pressing. Product is also used in must clarification, either with additional dose after pressing or with higher dosage for cold settling.

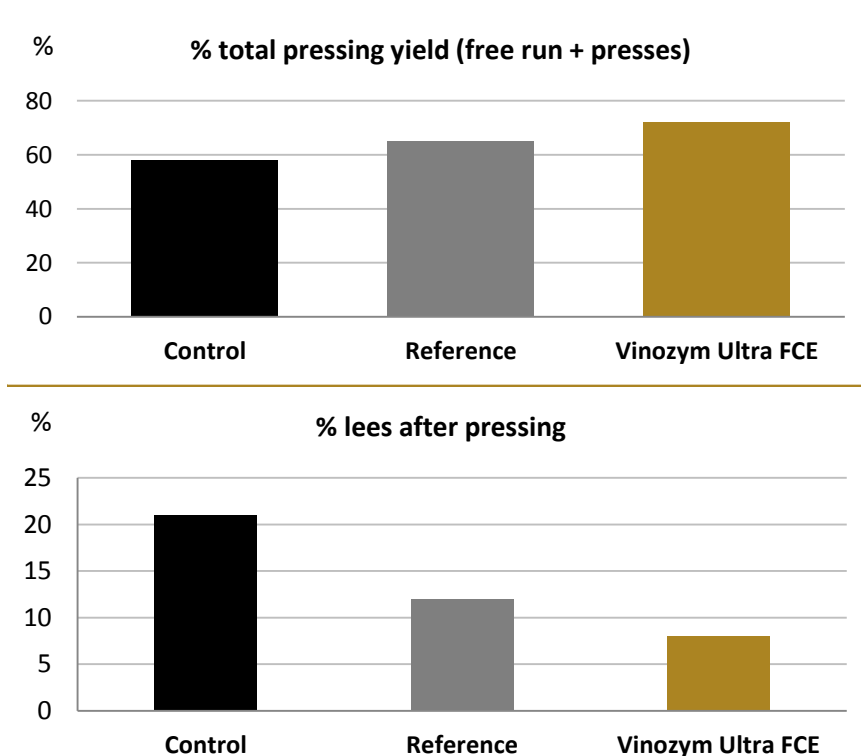
SO₂ concentration up to 500 ppm has no effect on Vinozym® Ultra FCE performance.

Dosage and recommendation:

Application	Dosage (ml/hl)	Addition
Direct Pressing	2 – 3 ml / 100 kg	Add to the reception bin/into the press during filling
Maceration	2 – 4 ml/ 100 kg	Add to the reception bin or crusher
Clarification of musts	1 – 2 ml / hl	Add below press/into the clarification tank

Application example with Vinoxym[®] Ultra FCE

Results with Vinoxym[®] Ultra FCE on grape – Sauvignon blanc – Chile 2013



Storage in application

When dissolved in water (1 to 10 volumes) for application, the enzyme solution is stable for one working day. Vinoxym[®] Ultra FCE has been formulated for optimal stability when kept at 0-10°C in an unbroken packaging. Best before date appears on the label.

Safety, handling and storage

Safety, handling and storage guidelines are provided with the product data sheet (PDS) and safety data sheet (MSDS).

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