



ENZYMES

# œnozym® Fruity White

œnozym® Fruity White helps to clarify and enhance the aromatic potential of white and rosé wines by releasing varietal aromas.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** preparation of pectolytic enzymes with glycosidase activities. Can be used for the preparation of products for direct human consumption, according to the regulations for oenological use. œnozym® Fruity White is an enzyme preparation produced by submerged fermentation of selected strains of non-GMO *Aspergillus niger*.
- ◆ **Enological benefits:** terpenes and C13-norisoprenoids are compounds that are naturally present in grapes and contribute to the varietal aroma of wines. They are largely found in wines in their odourless form, as glycosylated precursors (linked to sugar molecules). œnozym® Fruity White has **glycosidase activities** which allow to cut the glycosyl groups from these precursors, thus freeing the aromatic molecules, which will **increase the aromatic profile** of white and rosé wines. œnozym® Fruity White is especially **recommended for terpenic varieties** (Muscat, Gewürztraminer, Riesling, etc.). It can also be used on all other varieties, particularly for the revelation of β-damascenone which enhances of the fruity profile of wines. œnozym® Fruity White contains pectinases which help to clarify wines.



## DIRECTIONS FOR USE

- ◆ Dilute the necessary amount in 10 times its volume of water, add it and homogenise the tank. Use a clean, inert container. Do not mix with bentonite and avoid direct contact with sulphurous solutions. Use the product in 6 to 8 hours following its preparation. After treatment, taste the wine every week. Once the desired aromatic profile is obtained, the enzymatic reaction can be blocked by adding 10 g/hL of bentonite (ex: Bentosol® Protect).
- ◆ **Dosage:** *Dry wines:* 3 to 6 g/hL. *Sweet wines:* 6 g/hL.



## SPECIFICATIONS

### PHYSICAL

- ◆ **Appearance:** Granulars
- ◆ **Colour:** Off-white to light brown
- ◆ **Insoluble matter:** Null
- ◆ **Density:** 0,5 g/mL

### COMPOSITION

- ◆ **Maltodextrine:** Granulation support
- ◆ **Polygalacturonase (pectinase):** ≥ 13000 AVJP/g
- ◆ **Bêta-glycosidase:** ≥ 2000 BDG/g

### CHEMICAL AND MICROBIOLOGICAL

- ◆ **Lead:** < 5 mg/kg
- ◆ **Mercury:** < 0,5 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Toxins and mycotoxins:** Not detected
- ◆ **Coliforms:** < 30 UFC/g
- ◆ **E.coli/25 g:** Not detected
- ◆ **Salmonella/25 g:** Not detected



## CONDITIONNEMENT & CONSERVATION

- ◆ Box of 100 g (in 10 x 100 g box).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/03-09-2024. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM