

Ænoflow[®] Max

Ænoflow[®] Max is a liquid enzyme preparation derived from *Aspergillus niger* and *Trichoderma harzanium*, rich in pectinase and glucanase activity.



PRODUCT CHARACTERISTICS

- **Formulation:** Mixed formulation of pectolytic enzymes from *Aspergillus niger* and β -glucanase from *Trichoderma harzanium*.
- **Enological benefits:** Ænoflow[®] Max, with its formulation rich in specific enzymatic activities (pectinase, AG-II-hydrolase, hemicellulase and β -glucanase), offers a broad spectrum of action and specific activity on the branched zones of the pectic chain (AG-I, AG-II and AGPs).

This total hydrolysis of suspended polysaccharides considerably improves wine filterability and greatly reduces clogging issues.



DIRECTIONS FOR USE

- Dilute the necessary rate in 10 times its volume of water, add it and homogenize 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.
- **Dose:** 5 to 10 mL/hL depending on the delay of filtration and the polysaccharide concentration of the wine. Consult your oenologist.



TRIAL RESULTS

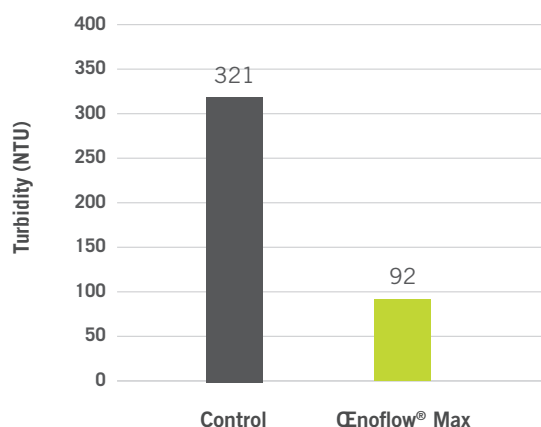
IMPROVED FILTERABILITY

Merlot, 2022 - Bordeaux

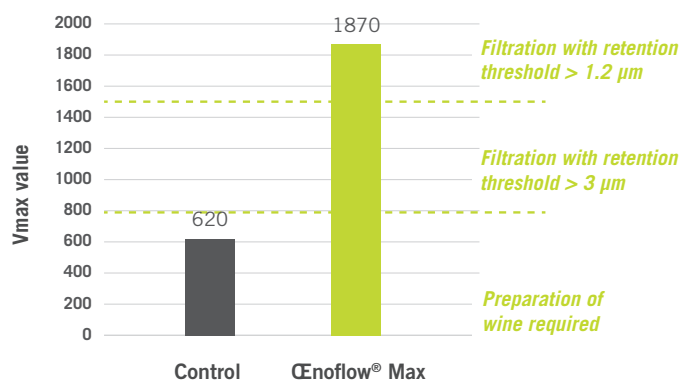
Ænoflow[®] Max dose : 10 mL/hL. Contact time : 3 days

● Control ● Ænoflow[®] Max

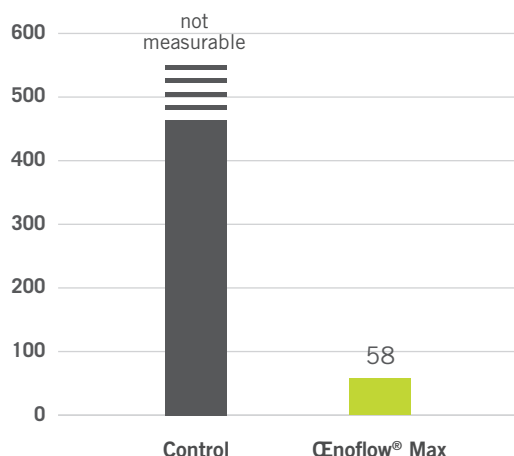
Measured turbidity (NTU)



Measure of Maximum Filterable Volume (Vmax)



Lamothé-Abiet Filtration Criteria



- ◆ The use of CEnoflow® Max significantly reduced wine turbidity and improved filtration conditions (Vmax, CFLA). The trial modality was easily filtered after fining and/or pre-filtration. The control was characterized by almost immediate clogging.



SPÉCIFICATIONS

PHYSICAL

- ◆ **Appearance & color:** Brown liquid
- ◆ **Insoluble matter:** Null
- ◆ **Density (g/mL):** 1.15

LIMITS

- ◆ **Lead:** < 5 mg/kg
- ◆ **Mercury:** < 0,5 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Cadmium:** < 0,5 mg/kg
- ◆ **Heavy metals:** < 30 mg/kg

COMPOSITION

- ◆ **Stabiliser:** Glycerol

MICROBIOLOGICAL

- ◆ **Toxins and mycotoxins:** Not detected
- ◆ **Total viable germs:** < 5.10⁴ UFC/g
- ◆ **Coliforms:** < 30 UFC/g
- ◆ **E.coli/25 g:** Not detected
- ◆ **Salmonella/25 g:** Not detected



PACKAGING & CONSERVATION

- ◆ Bottles of 1 kg (5 x 1 kg box) and of 250 g (8 x 250 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/04-07-2023. 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

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