ENZYME

Œnozym® Thermo

Œnozym® Thermo is a new preparation of pectolytic enzymes from Aspergillus niger, specially designed for the clarification of thermo-treated musts.

PRODUCT CHARACTERISTICS

- **Formulation:** A pectolytic enzyme preparation from Aspergillus niger (non-GMO), concentrated in pectin lyase activity and rich in secondary enzymatic activities such as cellulases and hemicellulases.
- **Oenological interest:** Thanks to its specific composition, Oenozym® Thermo is particularly efficient for the clarification of thermo treated musts with high turbidity.

INSTRUCTIONS FOR USE

- Dilute the necessary amount 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.
- **Dosage:** 1 to 3 mL/hL after heating the grapes. The temperature of the thermo-treated musts must be equal or lower than 65°C.

SPECIFICATIONS

PHYSICAL

- **Appearance & coulour:** Brown liquid
- **Insoluble matter:** null
- **Density (g/mL):** around 1,15

COMPOSITION

- **Standardization activity:** > 3900 PLU/g
- **Stabilizer:** glycerol

LIMITS

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

MICROBIOLOGICAL

- **Toxins and mycotoxins:** not detected
- **Total viable germs:** < 5.10^4 UFC/g
- **Coliforms:** < 30 UFC/g
- ***E.coli/25 g:*** not detected
- **Salmonella/25 g:** not detected

PACKAGING & CONSERVATION

- Cans of 10 kg, 5 kg and 1 kg.
- 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.

LAMOTHE-ABIET

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