

Oenozym® Thiols

Oenozym® Thiols is a new pectolytic enzyme preparation from *Aspergillus niger*, rich in secondary activities.



PRODUCT CHARACTERISTICS

- ◆ **Formulation** : Preparation of pectolytic enzymes from *Aspergillus niger* non-GMO, rich in secondary activities (arabanases, cellulases, hemicellulases) and purified in cinnamoyl-esterase.
- ◆ **Enological benefits** : When used during alcoholic fermentation, **Oenozym® Thiols** significantly **enhances the wine's organoleptic profile** by promoting the **release of thiol aroma compounds**, like 4MSP (boxwood) and 3SH (citrus), in synergy with yeast metabolism that produces A3SH (tropical fruit).

Added during maturation or a few weeks before bottling Oenozym® Thiols also **modulates the final aromatic profile** by bringing in more **exotic** and **floral** notes.

- Optimization of thiol potential during fermentation
- Modulation of the wine's final aromatic profile

By **increasing a wine's thiol aromatic intensity**, Oenozym® Thiols **extends aroma longevity** over time. It can also be applied just before bottling to reduce aroma losses due to oxidation.



DIRECTIONS 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. Use the product in 6 to 8 hours following its preparation.
- ◆ **Dosage** : 4 to 6 mL/hL during fermentation or aging.

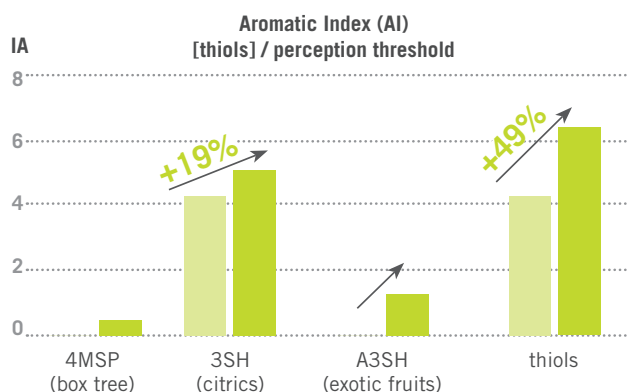


TRIAL RESULTS

1. OENOZYM® THIOLS ADDED DURING AF

white wine pecorino variety, 2016 - Italy
ABV: 13,15% vol - pH = 3,37 - TA: 4,3 g/L H₂SO₄

● Control ● Oenozym® Thiols

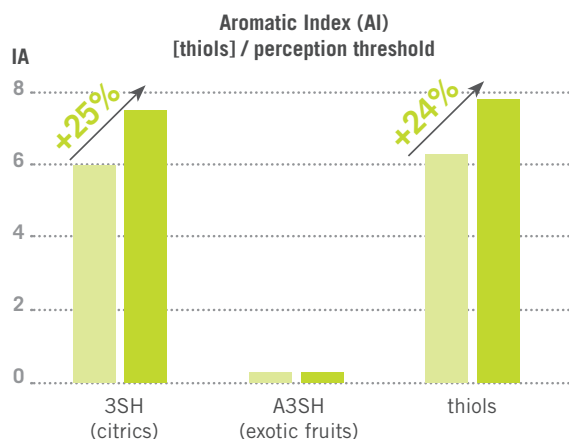


2. OENOZYM® THIOLS ADDED DURING MATURATION

white wine pecorino variety, 2016 - Italy

ABV: 12,65% vol - pH = 3,3 - TA: 4,4 g/L H₂SO₄

● Control ● Oenozym® Thiols



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

- **Standardisation activity :** > 200 PLU/g
- **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/31-07-2025. 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).

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