



NATUZYM[®] WF

Data Sheet

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Pectolytic enzyme for clarification of must by flotation process

Description:

NATUZYM[®] WF is a liquid, very concentrated pectolytic enzyme, produced from selected strains of *Aspergillus niger*.

NATUZYM[®] WF has been developed especially for the clarification by flotation or for a very fast static clarification. It hydrolyses pectins to reduce the viscosity of must and obtains the flocculants that help the separation of liquid from turbid substances. NATUZYM[®] WF contains different activities: Pectinlyase (PL, IUB 4.2.2.10), main activity, fundamental to break down the esterified pectins;

Polygalacturonase (PG) rich in endo – PG activity that in synergy with the (PL) assure a faster clarification;

Arabanase (AR) at high concentration, for further degradation of ramified parts of the pectins;

Pectinesterase (PE), which prepares the substrate for the PG action.

The enzyme has been purified from cinnamyl-esterase activity.

Activity & regulatory aspects: NATUZYM[®] WF is a liquid enzyme standardized with KCL and stabilized with potassium sorbate at the activity of 560 PLU/g.

Application & Dosage:

NATUZYM[®] WF is a clarifying enzyme which is very active at the must pH (ideal between 3,0 and 4,0). Upon dilution (10 – 20 times with cold tap water) it can be added directly into the must. Please ensure good mixing. The dosage recommendations hereafter refer to temperatures of 15 – 20°C (59-68 °F) and are guidelines to the best of our knowledge.

| Application | Dosage* | reaction time |
|-------------------------------|------------|---------------|
| white/rosé Must flotation | 2 - 3 g/hl | 1 – 2 hours |
| white/rosé Must clarification | 2 - 5 g/hl | 0,5 - 2 hours |

*Dosage recommendation, to be verified by pre-tests

Packaging and storage:

NATUZYM[®] WF is available in 1 kg bottle 25 kg canisters and 1000 kg IBC and is best stored in the original packaging and in a cool and dry place (4 - 8°C) in order to retain the maximum activity during 18 months.

Made in CE for **OenoBioTech SAS**

Product for food use, for professional and oenological use only. Not for retail sale; for professional use only, according to current legislation. To the best of our knowledge, the information presented is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.