

## β-Glucanase (Cell Wall Breaking & Aging Enzyme)

Cat. No. WIC-103

Lot. No. (See product label)

### Introduction

#### Description

β-Glucanase (Cell Wall Breaking & Aging Enzyme) is a specialized enzyme developed for winemaking. Produced through liquid deep fermentation of selected strains, it effectively resolves issues like suspended solids, filtration difficulties, and reduced filter flux. It can lower bentonite usage, improve filtration, and promote yeast autolysis or fruit cell wall breakdown, enhancing the release of aroma and color compounds.

#### Applications

Breaks down β-glucans from botrytis infection or yeast autolysis, preventing filtration issues. Contains protease activity, aiding in protein breakdown for improved filtration. Enhances aroma and color compound release by promoting yeast and fruit cell wall degradation. Suitable for filter maintenance and regeneration. Dosage Guidelines: For Filtration Aid: 18-24°C: 30-50 ml/ton, duration: 2-4 weeks. 16-22°C: 100-200 ml/ton, duration: 4-8 weeks. For Membrane Cleaning: 40-45°C: 50-300 ml/m<sup>3</sup> water, soak for 1-2 hours.

### Product Information

#### Appearance

Light yellow brown powder

#### Optimum pH

4.5-5.0

#### Optimum temperature

40°C – 55°C

### Usage and Packaging

#### Package

1kg/aluminum foil bag or 25kg/cardboard drum

### Storage and Shipping Information

#### Storage

This product has a shelf life of 12 months if stored in a cool and dry environment.