Creative Enzymes®

Pectinase for grapefruit wine pretreatment

Cat. No. WIC-201

Lot. No. (See product label)

Introduction

Description	Pectinase is a specialized enzyme product developed for winemaking, produced through liquid deep fermentation of selected strains. It is suitable for early-stage juice pre-treatment and new wine clarification, effectively enhancing free-run juice yield, pomace separation efficiency, and filtration performance. It can also be used for clarifying unfermented or partially fermented sweet wines.
Applications	Efficient pectin degradation, increasing juice yield and reducing pressing time and volume. Ideal for grape varieties rich in pulp, preventing excessive extraction of undesirable tannins due to prolonged maceration. Improves the clarity and filtration efficiency of new wines. Usage Instructions: Must Treatment: 2-6 ml/100 kg grapes Juice Clarification: 2-4 ml/100 L juice Cold Settling/Floating Process: 5 ml/100 L wine Wine Clarification: 4-6 ml/100 L wine

Product Information

Appearance	Liquid
Optimum pH	4.5-5.0
Optimum temperature	40°C – 55°C

Usage and Packaging

Package	1kg/ bottle; 25kg/drum

Storage and Shipping Information

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