

Pectinases for white wine making

Cat. No. WIC-202

Lot. No. (See product label)

Introduction

Description Pectinase (Specialized for White Wine Production) is a pectinase enzyme specifically developed for white wine production. It contains a balanced combination of pectin esterase, pectinase, and pectin lyase, ensuring comprehensive and efficient activity. This product is suitable for raw material pre-treatment, pressing, and new wine production, enhancing the typical aromatic profile. It can also be applied to the deep processing of white fruits.

Applications For grape must or pressed grapes: Improves pressability, shortens pressing time, increases juice yield, and enhances free-run juice extraction. It also reduces pressing force, minimizing tannin and bitterness extraction. For fermentable grape juice: Reduces settling and clarification time, improves clarity, and enhances fining and filtration efficiency. For new wine processing: Enhances the natural clarification process and boosts filtration performance. Usage Instructions: White grape mash: 20-30 g/ton Juice pre-treatment: 10-30 g/ton Other fruits: To be determined based on trials

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.