

Thiol-releasing enzyme

Cat. No. EXTZ-905

Lot. No. (See product label)

Introduction

Description

Thiol-releasing enzyme is a pectolytic enzyme preparation enriched with secondary beta-lyase activities, developed specifically for winemaking. In addition to degrading grape pectic substances and improving maceration, juice yield, and clarification, the preparation cleaves the S-cysteine and S-glutathione conjugate precursors bound to grape must, thereby releasing potent volatile varietal thiols such as 4-mercapto-4-methylpentan-2-one and 3-mercaptohexan-1-ol. Used in synergy with suitable wine yeasts, it significantly enhances the aromatic profile of thiol-rich white grape varieties (such as Sauvignon Blanc, Colombard, and Gewurztraminer) and of rose wines made from Grenache, Syrah, Merlot, or Cabernet. It is added to the must during maceration or at the onset of fermentation and is suitable for use in organic wine production. The preparation is vegan, free of animal-derived ingredients, and processed for consistent pectinase performance under typical winemaking pH and temperature conditions.

Applications

Food

Product Information

Appearance

Light brown powder

Form

Powder

Function

Pectin degradation; Thiol precursor cleavage; Aroma enhancement in winemaking

Storage and Shipping Information

Storage

Store in a cool, dry place in tightly closed original packaging