

# Depectil **CLARIFICATION FCE**

**Low cinnamoyl esterase level  
Purified pectinolytic enzymes**

**SPECIALLY DESIGNED FOR JUICE SETTLING**

## CHARACTERISTICS

- ◆ This FCE enzyme is a pectinase preparation elaborated to rapidly degrade the pectines naturally present in musts .
- ◆ It contains the three main pectolytic activities (pectin esterase, polygalacturonase and pectate lyase) whose activity levels are perfectly adapted to their application in oenology.
- ◆ Pectinases contained in this enzyme are produced by fermentation of selected *Aspergillus niger* strains, on natural substratums.
- ◆ Among the numerous volatile constituents participating to the aroma of wines, some may be responsible for olfactory faults.  
They are, among others, VINYL -4- PHENOL and VINYL -4- GUAIACOL that may provide a certain heaviness to the aroma of white and rosé wines.

In grapes, these compounds are mainly under esterified form. Esters can be transformed to free phenol acids by the action of an enzyme :  
the CINNAMOYL ESTERASE (CE) sometimes contained in classical pectinolytic enzyme preparations.

Therefore, in order to reduce the quantity of free phenol acids and to limit the vinylphenol content of wines, **MARTIN VIALATTE OENOLOGIE** proposes for **CLARIFYING** a pectinolytic preparation with **LOW LEVELS OF CINNAMOYL ESTERASE**.

- ◆ **Depectil CLARIFICATION FCE** allows :
  - a quick and efficient clarification,
  - a quicker cold settling,
  - a must depectinization during flotation
  - to ease the clarification and filtration.
- ◆ The use of **Depectil CLARIFICATION FCE** allows to obtain a better quality must more quickly and more easily.
- ◆ Enzymatic activities and composition :
  - Activities : endo and exo polygalacturonase (EC 3.2.1.15) >29 000 nkat/g,  
pectin-methyl-esterase (EC 3.1.1.11) >15 000 nkat/g,  
pectinylase (EC 4.2.2.10 ) >1 600 nkat/g
  - Composition: maltodextrines, pectinases

## APPLICATION RATES

- ◆ **JUICE SETTLING** of white and rosé musts :  
According to the action time, temperature and pH, incorporate the preparation at the beginning of the operation with the doses of 1,5 to 4 g/100L.
- ◆ **FLOTATION** : 1 to 2g/100L
- ◆ Ask your oenologist about the doses of **Depectil CLARIFICATION FCE** in special cases, such as low temperatures, very short clarification time or low pH.

## INSTRUCTIONS FOR USE

- ◆ Dissolve in must (about 50g for 1L).
- ◆ Incorporate in the volume to be treated, ensuring a good product homogenisation of the product.

## STORAGE

- ◆ For preparation of micro granules :
  - Full original sealed packaging, stored in a dry and odourless environment out of the light, at a temperature below 25°C.
  - For conservation from one year to the other : store between 4 and 8°C.
  - Once opened, keep in the fridge and use quickly.

## WARNING

- ◆ Do not use bentonite at the same time as the enzymes, as they are absorbed by bentonite.
- ◆ Use the bentonite about one hour after the enzymes.

## PACKAGING

- ◆ Micro granules : easy dissolution, box of 100 g and 250g.

## QUALITY – SAFETY – ENVIRONMENT

- ◆ Traceability: the lot number on every package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ **Depectil CLARIFICATION FCE** is classed **Xn-Harmful..**  
**R42** : May cause sensitisation by inhalation.