

Depectil EXTRA GARDE FCE

Pectolytic enzymes

ELABORATION OF RED WINES WITH HIGH POTENTIAL

CHARACTERISTICS

- ◆ The enzyme **EXTRA-GARDE FCE** is a pectinase preparation with a very wide spectrum of complementary activities. This specific formula allows a better extraction and a good colour stabilisation.
- ◆ Its formulation has been established by our enzymology laboratory and has already been tested on five varieties of wine in 1999.
- ◆ The first results show that it allows you to obtain more complex wines, strongly coloured and whose tannic structure should confer a good ageing aptitude.
- ◆ Pectinases contained in this enzyme are produced by the fermentation of selected *Aspergillus niger* strains, on natural substratums.
- ◆ This enzymatic preparation has to be used on wines with high polyphenolic potential or needing a rapid tannin extraction for a quicker colour stabilisation :
 - either on high potential harvests, in long maceration for the elaboration of wines for ageing.
 - either on partially altered harvests in order to rapidly extract the tannins and the colour avoiding bad tastes (in synergy with VITANIL VR).

◆ Enzymatic activities and composition :

Activities : endo and exo polygalacturonase (EC 3.2.1.15) > 51 000nkat/g

Pectin methyl-esterase (EC 3.1.1.11) > 10 000nkat/g

Pectin lyase (EC 4.2.2.10) > 1 400nkat/g

hemicellulase (EC 3.2.1.89) > 12 000nkat/g

Composition : maltodextrine, pectinases, ammonium sulfate

APPLICATION RATES

- ◆ The recommended dose is from 2g/100L to 3g/100L.

INSTRUCTIONS OF USE

- ◆ Dissolve in ten times its weight of must (100g in 1 litre).
- ◆ Bring the solution to the vat ensuring a good homogenisation of the product.

PACKAGING

- ◆ Micro granules : box of 100g and 250g

QUALITY-SAFETY-ENVIRONMENT

- ◆ Traceability: the batch number, visible on all packings, allows to follow the plan of backward traceability (from the origin of the product) and forward traceability (to the user)
- ◆ Safety-environment:
Classed Xn-harmful.
R42 : can cause a sensitisation by inhalation.

STORAGE

- ◆ Full original sealed packaging, store in a dry, 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.