

VIAZYM FLOT

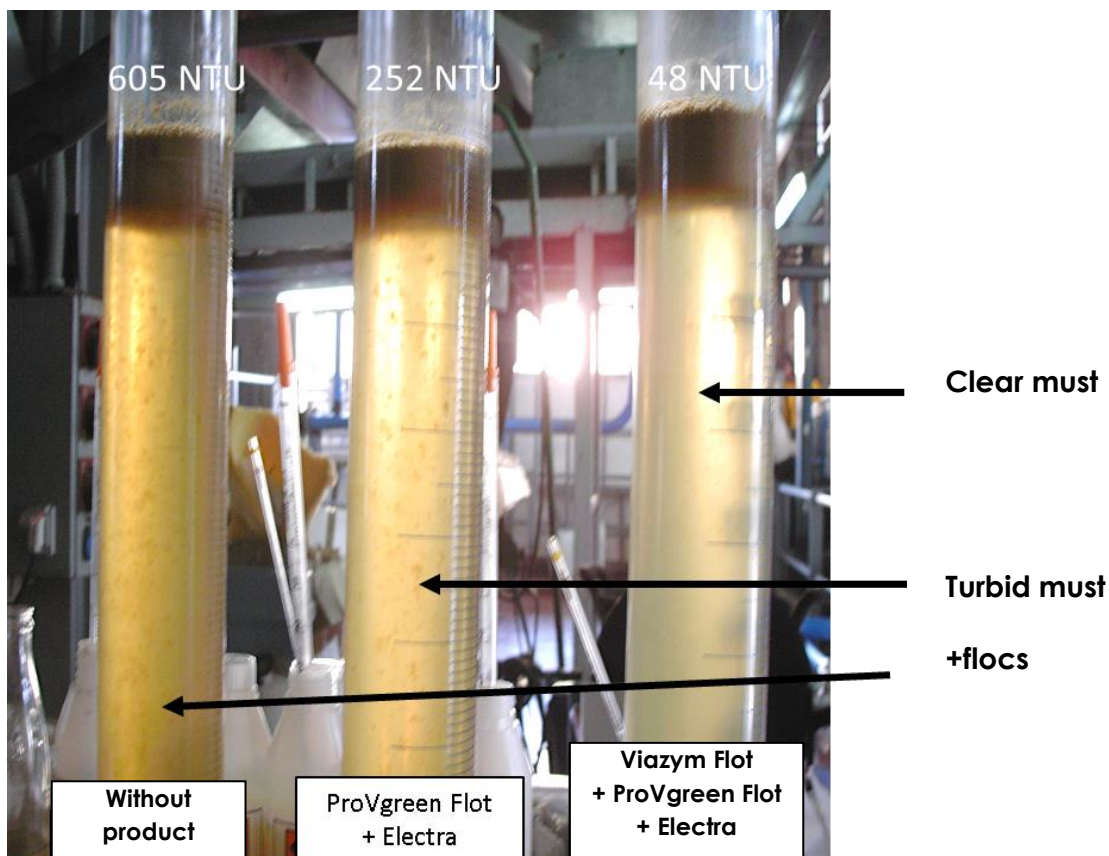
Liquid pectolytic enzyme preparation for must flotation

CHARACTERISTICS

VIAZYM FLOT is a liquid enzyme preparation obtained from *Aspergillus niger*, rich in pectinases: polygalacturonase, pectin methyl esterase, pectin lyase for fast and efficient clarifications. The absence of cinnamoyl esterase in **VIAZYM FLOT** prevents the formation of volatile phenols.

ENOLOGICAL PROPERTIES

- Degradation of pectins
- Rapid clarification of musts
- Produces a well compacted cap



APPLICATION FIELD

- White, rosé and thermovinified red must flotation thanks to its fast action.

APPLICATION RATES

Recommended application rate: 2 to 4ml/HL according to contact time, temperature and pH.
Maximum application rate according to current European regulations: none

INSTRUCTIONS FOR USE

Dilute **VIAZYM FLOT** in approximately 10 L of water or must.
Add to the volume to be treated.
Ensure proper homogenization.

Precaution for use:

Product for professional enological use only.
Use according to current regulations.

INGREDIENTS

Pectinases, KCl, potassium sorbate. Does not contain GMO

Enzymatic activities:

Pectinases (EC 3.2.1.15) > 50 000 AJDU/ml

PACKAGING

1 L flask

CONSERVATION

Upon reception, store unopened package at a temperature below 8°C, away from frost and light in a dry and odorless area. After harvest, store at a temperature below 8°C.
Opened package: store at a temperature below 8°C, away from frost and use rapidly.
Use before the best before date (BIUB) stamped on package.

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