

VIAZYM ROUGE

Pectolytic enzyme for the clarification of musts or red wines

CHARACTERISTICS

VIAZYM ROUGE, micro-granule formula, is a pectolytic enzyme suitable for the clarification of musts or red wines.

The absence of cinnamoyl esterase in **VIAZYM ROUGE** prevents the formation of volatile phenols.

ENOLOGICAL PROPERTIES

- Pectin degradation
- faster clarifications

APPLICATION FIELD

• Improves the clarification of musts (free run juice, press-run juice) or red wines

APPLICATION RATES

Recommended application rate: 2 to 5 g/HL according to contact time, temperature and pH. Maximum application rate according to current European regulations: none

INSTRUCTIONS FOR USE

Dilute VIAZYM ROUGE 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, maltodextrin. Does not contain GMO

Enzymatic activities:

Pectinases (EC 3.2.1.15) > 50 000 AJDU/g

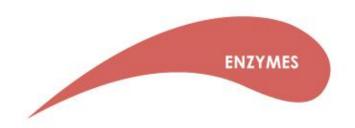
PACKAGING

100g box

155/2014 - 1/2







STORAGE

Upon reception, store unopened package at a temperature below 25°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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