

## VIAZYM ROUGE

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**Pectolytic enzyme  
for the clarification of musts or red wines**

### CHARACTERISTICS

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**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

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- Pectin degradation
- faster clarifications

### APPLICATION FIELD

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

### APPLICATION RATES

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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

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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

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Pectinases, maltodextrin. Does not contain GMO

Enzymatic activities:

Pectinases (EC 3.2.1.15) > 50 000 AJDU/g

### PACKAGING

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100g box

155/2014 – 1/2

## STORAGE

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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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