



VIAZYM CLARIF EXTREM

VIAZYM Clarif Extrem

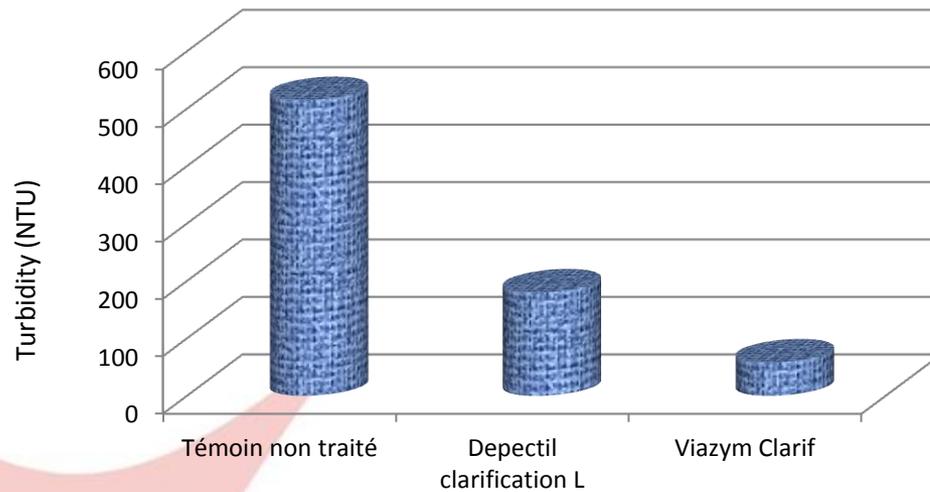
- Extremely concentrated pectolytic enzymes for quick clarification of musts
 - High concentration of pectinase and secondary activities adapted to quick clarification, even under difficult conditions.
 - For the racking and flotation of white and rosé wine
 - New raw material with secondary activities, cellulase, hemicellulase, perfectly suited and calibrated for this application
 - Low-dose application: from 0.3 to 1mL/hL

VIAZYM Clarif Extrem

- Fast action, low temperature enzyme
- Low temperature (5°C) and low pH level (from 2.8)
- Breaks down pectins in 1 hour at 10°C
- Enables obtaining low NTU (< 100 NTU in 4 hours)
- Regardless of the grape variety and the healthy state of the harvest
- For amyl routine
- Compatible with cold stabilization

VIAZYM Clarif Extrem

Turbidity at 5 hours



🌈 Viazym Clarif is more efficient than Dépectil Clarif L

Enzymes

VIAZYM Clarif Extrem

Ingredients

Pectinase, glycerol

Activities:

Polygalacturonase > 70 000 nkat/g

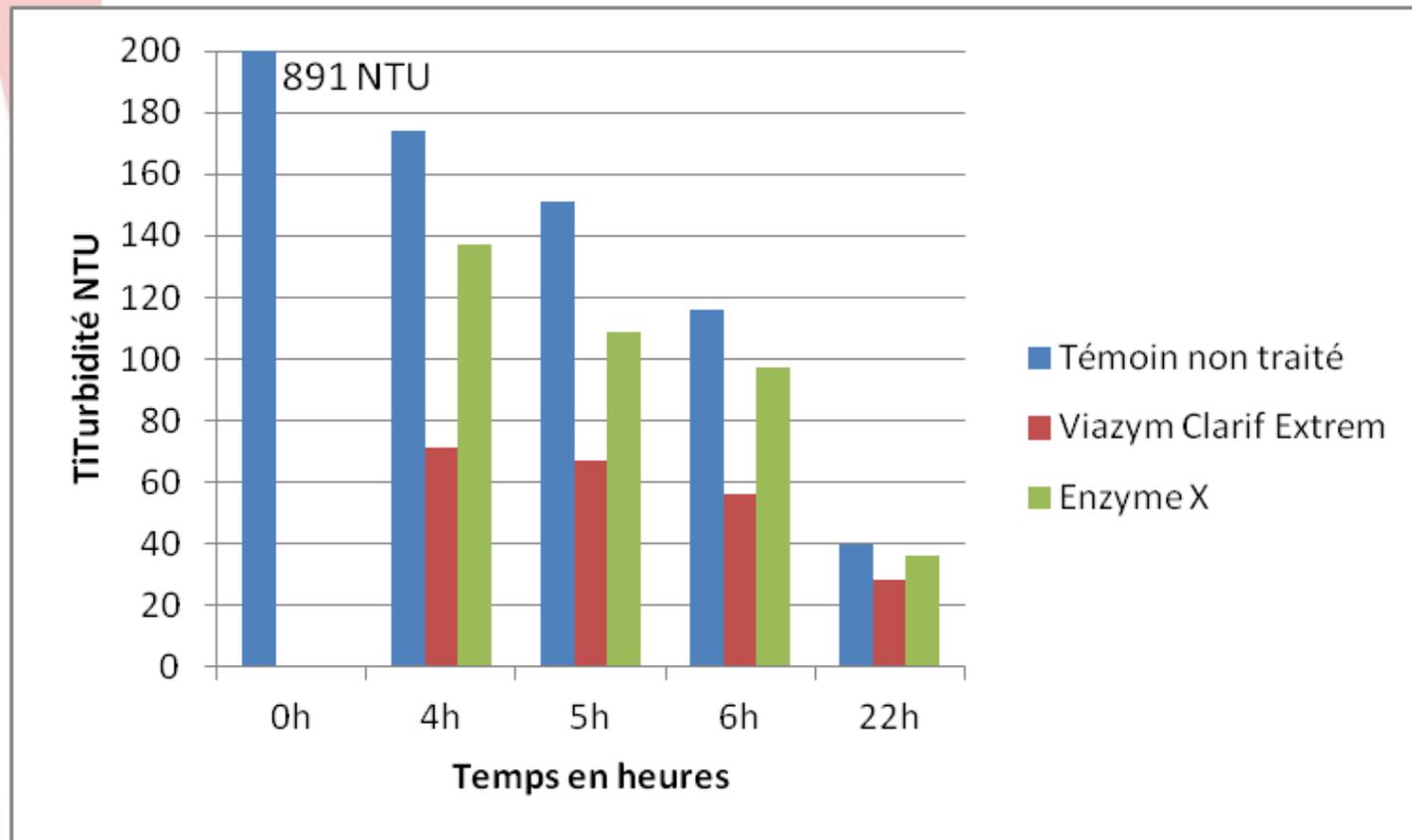
Pectine Esterase > 25 000 nkat/g

Pectine Lyase > 2500 nkat/g

Contains no GMOs, Kosher

Comparison competition

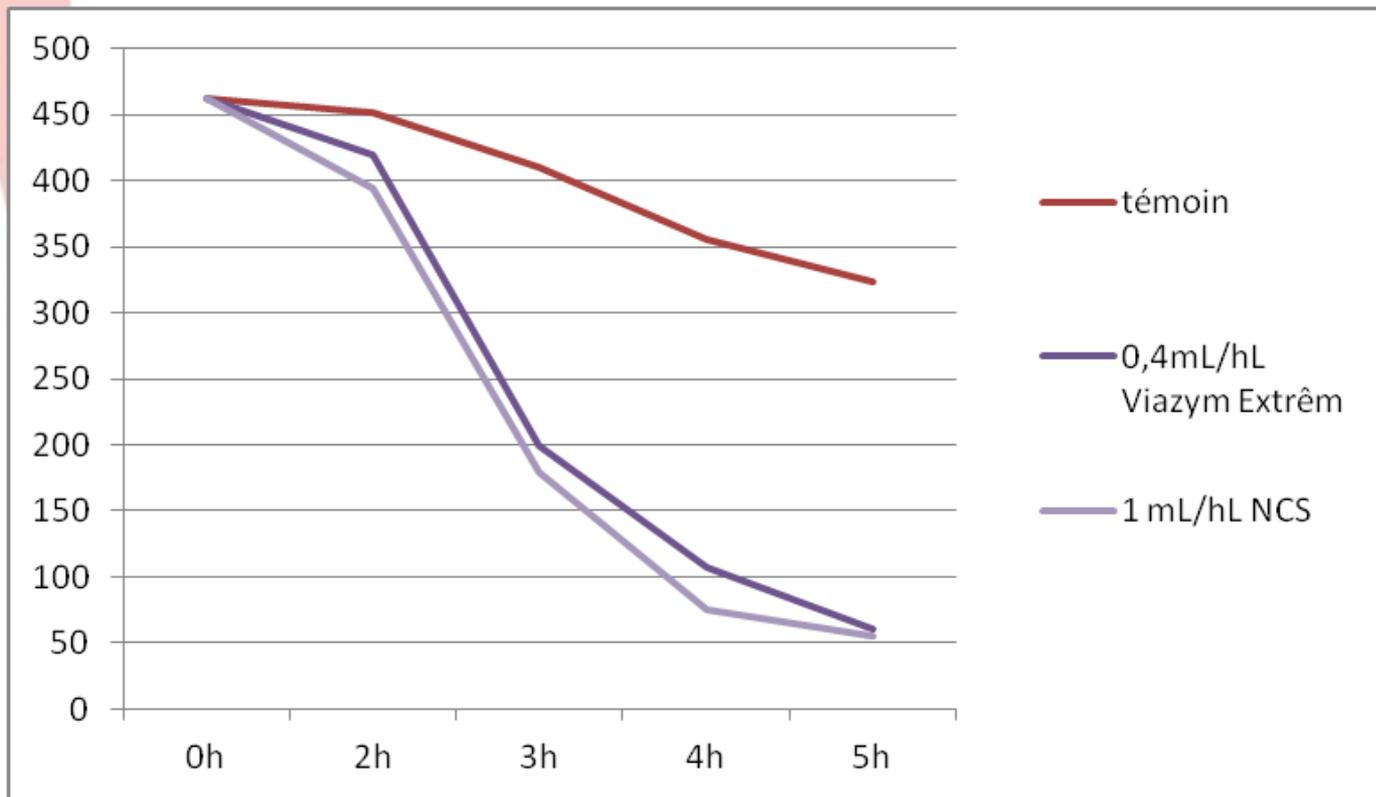
↳ Experiments on Chardonnay, at 20° C



Enzymes

Comparaison concurrence

↳ Experiments on Melon de Bourgogne, at 20° C



Enzymes