Œnozym® Crush

SABLE EN ORGANIC



Liquid preparation of pectolytic enzymes from Aspergillus aculeatus (non-GMO) specifically adapted to grapes extraction and maceration.



PRODUCT CHARACTERISTICS

- Formulation : Liquid preparation of pectolytic enzymes from Aspergillus aculeatus.
- Enological benefits: Œnozym® Crush is 100% extraction enzyme that improves the maceration and extraction of red and white grapes. Œnozym® Crush improves the release of interest compounds present in the grape skins such as anthocyanins, tannins, and aromatic precursors.

Used directly on grapes for white and red grapes, Œnozym® Crush greatly increases the yield and contributes to the clarification.



DIRECTION FOR USE:

- Dilute the necessary amount in 10 times its volume of water, add it and homogenize the tank. Remarks: Use a clean, inert container. Do not mix with bentonite and avoid direct contact with sulphurous solutions. Use the product in 6 to 8 hours following its preparation.
- Application rate: 1 to 4 mL / 100kg of grapes



SPECIFICATIONS

PHYSICAL

- Aspect & color: Brown liquid
- Insoluble matter: Null
- Density (g/mL): 1,17

CHEMICAL

- **Lead**: < 5 mg/kg
- Mercury: < 0,5 mg/kg
- Arsenic: < 3 mg/kg
- **Cadmium**: < 0,5 mg/kg
- Heavy metals: < 30 mg/kg

COMPOSITION

- Standardization activity: 3300 PGNU/g
- Stabilizers: Glycerol, KCI

MICROBIOLOGICAL

- Toxins and mycotoxins: Not detected
- Total viable germs: < 5.10⁴ UFC/g
- Coliforms: < 30 UFC/g
- E.coli / 25 g: Not detected
- Salmonella / 25 g: Not detected



PACKAGING & CONSERVATION

- 1kg bottle (5 x 1kg box).
- Store in its original packaging hermetically sealed, in a cool (4 to 10°C), clean, and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/16-08-2023. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).