

# Oenzym<sup>®</sup> Thiols



Oenzym<sup>®</sup> Thiols is a new pectolytic enzyme preparation from *Aspergillus niger*, rich in secondary activities.



## PRODUCT CHARACTERISTICS

- **Formulation** : Preparation of pectolytic enzymes from *Aspergillus niger* non-GMO, rich in secondary activities (arabanases, cellulases, hemicellulases) and purified in cinnamoyl-esterase.
- **Enological benefits** : Oenzym<sup>®</sup> Thiols used during alcoholic fermentation **enhances the liberation of thiol aroma precursors** such as 4MSP (boxwood) and 3SH (citrus fruit) and thus indirectly increases conversion by the yeast to A-3SH (tropical fruits).

Added during maturation or a few weeks before bottling Oenzym<sup>®</sup> Thiols will help to free thiol precursors (4MSP and 3SH) already present in the wine (which, when in precursor state linked to cysteine or glutathione, are non-oxidizable compounds). The conversion to A3SH by the yeast is impossible in this case.

- Liberation of thiol precursors to thiols (increase the % of conversion).
- Depending on the moment when used, possibility to modulate the final aromatic profile of the wines.

Oenzym<sup>®</sup> Thiols **helps to increase the thiol aromatic intensity** of a wine to **increase the lifespan of the aromas**. Oenzym<sup>®</sup> Thiols can also be added to wines just before bottling, thus decreasing the risks of losses through oxidation.



## DIRECTIONS FOR USE

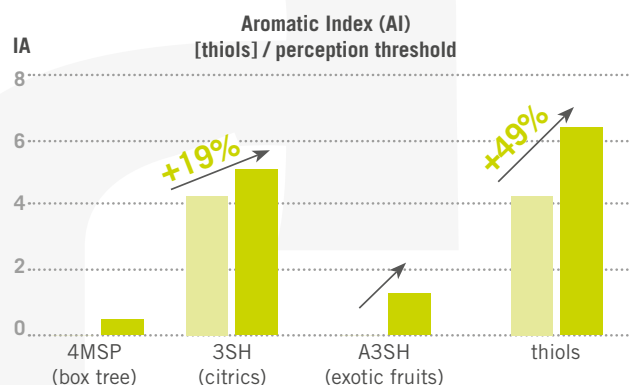
- Dilute the necessary amount in 10 times its volume of water, add it and homogenize the tank.  
Use a clean, inert container. Do not mix with bentonite and avoid direct contact with sulphurous solutions. Use the product in 6 to 8 hours following its preparation.
- **Dosage** : 4 to 6 mL/hL during fermentation or aging.



## TRIAL RESULTS

### 1. OENOZYM<sup>®</sup> THIOLS ADDED DURING AF

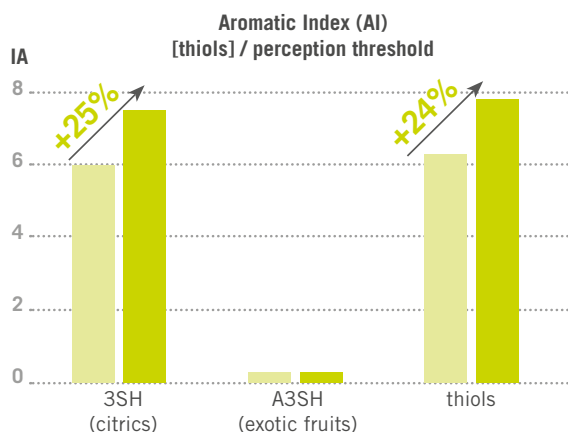
white wine pecorino variety, 2016 - Italy  
ABV: 13,15% vol - pH = 3,37 - TA: 4,3 g/L H<sub>2</sub>SO<sub>4</sub>  
● Control ● Oenzym<sup>®</sup> Thiols



## 2. OENOZYM® THIOLS ADDED DURING MATURATION

white wine pecorino variety, 2016 - Italy  
ABV: 12,65% vol - pH = 3,3 - TA: 4,4 g/L H<sub>2</sub>SO<sub>4</sub>

◆ Control ◆ Oenozym® Thiols



## SPÉCIFICATIONS

### PHYSICAL

- **Aspect & color:** Brown liquid
- **Insoluble matter:** Null
- **Density (g/mL):** 1.15

### LIMITES

- **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 :** > 200 PLU/g
- **Stabilizer :** Glycérol

### MICROBIOLOGICAL

- **Toxins and mycotoxins:** Not detected
- **Total viable germs :** < 5.10<sup>4</sup> 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) and 250g (8 x 250g box).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/08-07-2021. 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).

**LAMOTHE-ABIET**

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