

Aleazym CMA MG



COMPOSITION

Pectolytic enzyme concentrate

GENERAL CHARACTERISTICS

ALEAZYM CMA MG is a concentrated pectolytic enzyme containing significant B-glucosidase activity, produced by selected strains of *Aspergillus niger*.

ALEAZYM CMA MG was developed specifically for cold maceration and aroma extraction in the must of white wines, and to improve color and aroma extraction in cold fermentation in red wine application containing several activities: Pectin-lyase (PL, IUB 4.2.2.10), a man-made activity, which is essential for breaking down esterified pectins; B-glucosidase (Bd GLU, IUB 3.2.1.21), allows the release of the aromatic components of the wine; Polygalacturonase (PG) rich in endo-PG activity that in synergy with (PL) performs rapid clarifications and aids the filterability of the wine; Arabinases (AR) that degrade the branched parts of pectins; pectinesterases (PE) that support PG in the breakdown of pectins. The product contains very low anthocyanase and cinnamylesterase side activities.

APPLICATIONS

ALEAZYM CMA MG is a granulated pectinase, standardized with maltodextrin and minimum activity of 450 PLU/g and 1000 B-d-GLU/G units.

ALEAZYM CMA MG is very active in fermentation.

RECOMMENDED DOSAGES

- 2-3 g/hl in white wine musts for 8-12 hours at 5-10°C
- 2-3 g/hl for 4-6 days at 5-10°C

MODE OF USE

Make the addition (after dilution in 5-10 % water) directly into the must, taking care to thoroughly homogenize the mass to be treated.

PACKAGES AVAILABLE

Can 100 g Can 500 g

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated environment at 10°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Complies with Reg. (EC) No. 1332/2008

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.

