

Aleazym CLAR L



COMPOSITION

Pectolytic enzyme concentrate

GENERAL CHARACTERISTICS

Appearance: dark clear liquid.

ALEAZYM CLAR L is a concentrated pectolytic enzyme produced from selected strains of *Aspergillus niger*. **ALEAZYM CLAR L** was specially developed for clarification by static process or flotation and for maceration on skins. It contains several activities: Pectinlyase (PL, IUB 4.2.2.10), the main activity, which is essential for breaking down esterified pectin; Polygalacturonase, (PG) rich in endo-PG activity that, in synergy with (PL), ensures faster clarification; Pectin esterase (PE), which prepares the substrate for PG action; and Arabanase (AR) for further degradation of the branched parts of pectin. The product contains very low side activities of anthocyanase and cinnamylesterase.

APPLICATIONS

ALEAZYM CLAR L is a liquid enzyme standardized with KCL and stabilized with potassium sorbate at an activity of 300 PLU/g.

ALEAZYM CLAR L has a very active clarifying action.

RECOMMENDED DOSAGES

For musts of white and rosé wines employ:

- clarification, 1-3 g/hl for 8-12 hours at 20°C;
- flotation, 1-3 g/hl for 1-2 hours at 20°C
- skin contact, 1-4 g/hl for 2-8 hours at 10-15°C

MODE OF USE

Add (after 5% dilution in water) directly into the wort and well homogenized into the mass.

PACKAGES AVAILABLE

Bottle 1 kg 24 kg canister 5 kg canister

STORAGE CONDITIONS

Protect from air and sunlight. In its original packaging, the product retains all its properties for 24 months.

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

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

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

ALEA
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Capitale sociale € 40.000,00 i.v.

