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Aleazym FLOT L PLUS



COMPOSITION

ALEAZYM FLOT L PLUS is a highly concentrated pectolytic enzyme based on pectinases produced by selected classical strains of Aspergillus niger for the treatment of musts of white and rosé wines.

GENERAL CHARACTERISTICS

ALEAZYM FLOT L PLUS is a pectinase in liquid form at a minimum activity of 660 PLU/mL, stabilized and standardized in accordance with current legislation.

APPLICATIONS

ALEAZYM FLOT L PLUS has been formulated for clarification in flotation or clarification rapid static clarification. By hydrolyzing pectins, it reduces the viscosity of the must resulting in flocculants that aid in the separation of the liquid from turbidity. It is characterized by several important enzymatic activities, such as Pectin-liase (PL, IUB 4.2.2.10), a key basic activity for degrading esterified pectins, the Polygalacturonase (PG), rich in endo-PG activity, which in equilibrium with PL enables accelerated clarifications; the highly concentrated Arabanase (AR), which degrades the branched parts of pectins; Pectin-esterase (PE), which prepares the substrate for the intervention of PG.

ALEAZYM FLOT L PLUS is purified of cinnamyl-esterase activity and free of anthocyaninase activities.

RECOMMENDED DOSAGES

- Flotation: 1-3 mL/hL in 1-2 hours at 20°C.
- Clarification: 1-3 mL/hL in 8-12 hours at 10°C

MODE OF USE

ALEAZYM FLOT L PLUS is a very fast and efficient clarifying enzyme at the pH of the must. 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

20 kg canister 5 kg canister

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

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

The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.