

Aleazym THIOLS L



COMPOSITION

Pectolytic enzyme for aromatic extraction

GENERAL CHARACTERISTICS

ALEAZYM THIOLS L is a highly concentrated pectolytic enzyme based on pectinases produced by selected classical strains of *Aspergillus niger* for the treatment of white wine musts.

ALEAZYM THIOLS L is a pectinase in liquid form at a minimum activity of 150 PLU/g.

APPLICATIONS

ALEAZYM THIOLS L was formulated for the extraction of aromatic compounds in white grape musts such as Sauvignon. It aids the hydrolysis of grape thiol aromatic precursors such as 4MMP, A3MH, 3MH, 4MMPOH, 3MMB. The special activity on thiol compounds develops the typical aromatic expression of Sauvignon as tropical fruits.

It is characterized by several important enzymatic activities, such as Pectin-lyase (PL, IUB 4.2.2.10), a key basic activity for degrading esterified pectins; Polygalacturonase (PG), rich in endo-PG activity, which in equilibrium with PL allows accelerated clarifications; highly concentrated Arabinase (AR), which degrades the branched parts of pectins; Hemicellulase and Cellulase (CMC) to aid extraction; and Pectin-esterase (PE), which prepares the substrate for PG intervention.

ALEAZYM THIOLS L is purified by cinnamyl-esterase activity.

RECOMMENDED DOSAGES

- Maceration: 2-5 g/hl for 1-8 hours at 5-18°C.
- Fermentation: 2-4 g/hl

MODE OF USE

ALEAZYM THIOLS L performs rapid macerations at temperatures between 5-18°C and can be added during fermentation.

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

PACKAGES AVAILABLE

Bottle 250 g Bottle 1 kg 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

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.

