

Aleazym EXTRACT L



COMPOSITION

Extractive enzyme for red musts.

ALEAZYM EXTRACT is a pectinase in liquid form at a minimum activity of 460 PLU/g, stabilized with potassium sorbate and standardized with KCL, produced in accordance with current legislation.

GENERAL CHARACTERISTICS

pectinases produced by selected classical strains of *Aspergillus niger* for must treatment. The strong presence of hemicellulasic and cellulosic secondary activities optimizes extraction from the skins, contributing to increased liquid yields while promoting the extraction of anthocyanins, nonastringent structuring tannins and varietal flavors.

APPLICATIONS

ALEAZYM EXTRACT has been specially formulated to optimize extraction from the skins, maximizing must yield at the pressing stage.

It features several important enzymatic activities, such as pectin-lyase (PL, IUB 4.2.2.10), a basic activity essential for degrading esterified pectins; polygalacturonase, rich in endo-PG activity, which in equilibrium with PL allows the degradation of pectine-cellulose compounds; pectin-esterase, which prepares the substrate for PG intervention, arabanase, which degrades the branched parts of pectins and improves color extraction, hemicellulase and cellulase, which, in synergy with the other enzymatic activities, degrade the cell wall, releasing color and improving wine structure.

ALEAZYM EXTRACT is purified of cinnamyl esterase activity and free of anthocyaninase activity.

RECOMMENDED DOSAGES

1 to 5 g/hL on grapes and musts

MODE OF USE

Add **ALEAZYM EXTRACT** directly to the mass to be treated, then homogenize thoroughly. Addition to the crusher collection tray during fermentation loading is recommended.

Fractionated use during maceration, including treatment of the pomace cap before racking, is recommended to maximize extraction.

PACKAGES AVAILABLE

Bottle 1 kg 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

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