

# Aleazym AROM L



## COMPOSITION

Pectolytic enzyme

## GENERAL CHARACTERISTICS

Appearance: dark liquid.

**ALEAZYM AROM L** is a highly active pectolytic enzyme characterized by relevant b-glucosidasic activity derived from selected classical strains of *Aspergillus niger*.

**ALEAZYM AROM L** is a pectinase at a minimum activity of 450 PLU/g and 1000BdGlu/g, stabilized with potassium sorbate and standardized with KCL and is produced in accordance with current legislation.

## APPLICATIONS

**ALEAZYM AROM L** has been formulated for aromatic extraction and cold maceration in white wine musts, for increased aromatic components at the end of fermentation, and for improved grape color extraction for structured red wines.

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, b-glucosidasic (bdGlu, IUB 4.2.2.10), which promotes the release of aromatic components; polygalacturonase, rich in endo-PG activity, which in equilibrium with PL allows accelerated clarifications; pectin-esterase, which prepares the substrate for PG intervention; and arabanase, which degrades the branched parts of pectins.

**ALEAZYM AROM L** is purified of cinnamyl-esterase activity and free of anthocyaninase activity.

## RECOMMENDED DOSAGES

- White and rosé musts, 2-3 g for 8-12 hours at 5-10°C;
- red musts, 2-3 g for 4-6 days at 5-10°C.

## MODE OF USE

**ALEAZYM AROM L** is an enzyme for clarification and maceration that is very active at must pH (optimum between 3.0 and 4.0) and easy and practical to use. It is added (after dilution in 5 percent water) into the must, and thoroughly homogenized into the mass.

## PACKAGES AVAILABLE

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.

**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**

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