

Specification Sheet

DEPECTIL CLARIFICATION FCE

FOR OENOLOGICAL USE

Enzyme preparation for oenological use for must and wine clarification.

Containing pectinases (EC 4.2.2.10, EC 3.2.1.15, EC 3.1.1.11) derived from selected strains of *Aspergillus sp.*
Packaged in laminated foil in a plastic jar.

60007-60-03: 10 x 250g plastic jar in a 2.5 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to light brown colour

INGREDIENT

Pectinases and maltodextrine

PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	1600 U/g
Pectin Methyl Esterase (PE)	380 U/g
Pectin Lyase (PL)	60 U/g
Dry matter	> 90 %
Coliform	< 30 CFU/g
<i>E. coli</i>	Absent in 25 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Total Viable Count	< 5 x10 ⁴ CFU/g
Yeast	< 10 ² CFU/g
Lead	< 5 mg / kg
Mercury	< 0.5 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 0.5 mg / kg

PREPARATION

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or grape must to allow an even distribution in the whole quantity of grapes.

DOSAGE

From 2 to 3 g/hL

STORAGE and SHELF LIFE

Store in a dry and cool place.
Shelf life is 3 years in original sealed packaging.

Danstar Ferment A.G.



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