

# Specification Sheet

## DEPECTIL ROUGE™

FOR OENOLOGICAL USE

Enzymatic preparation for oenological use for extraction of color, tanins and for revealing terpenic aromas from their precursors. Contains 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.

**60045-07-03:** 10x10x100 g plastic jar in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- White to light brown colour

#### INGREDIENT

Pectinases and maltodextrine

### PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	3300 U/g
Pectin Methyl Esterase (PE)	1000 U/g
Pectin Lyase (PL)	90 U/g
Beta-Glucosidase	310 BGDU/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 <sup>4</sup> CFU/g
Yeast	< 10 <sup>2</sup> 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

2 to 3 g/100kg of harvest

### STORAGE and SHELF LIFE

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



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DEPECTIL ROUGE – MAY 2016

**Danstar Ferment A.G.**