

# Specification Sheet

## DEPECTIL EASY CLAR 32 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.

**60020-60-03:** 10 x 250 g plastic jar in a 2.5 kg carton

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- White to light brown colour

#### INGREDIENT

- Pectinases and maltodextrine

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

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Polygalacturonase (PG)	2950 U/g
Pectin Methyl Esterase (PE)	650 U/g
Pectin Lyase (PL)	170 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 <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

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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

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From 1 to 4 g/hL

### STORAGE and SHELF LIFE

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

**Danstar Ferment A.G.**



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