

Specification Sheet

DEPECTIL EXTRAGARDE FCE

FOR OENOLOGICAL USE

Enzyme preparation for oenology use for extraction of color, tanins and aroma precursor containing pectinases (EC 4.2.2.10, EC 3.2.1.15, EC 3.1.1.11) derived from selected strains of *Aspergillus sp* and packaged in laminated foil / plastic jar.

60016-07-03: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to light brown colour

INGREDIENT

- Pectinase and maltodextrine

PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	3300 U/g
Pectin Methyl Esterase (PE)	850 U/g
Pectin Lyase (PL)	90 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

2 to 3 g/per 100kg of harvest

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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Rev. 10 September 2014