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# **SPECIFICATION SHEET**

# **DEPECTIL EXTRA GARDE FCE™**

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for the production of red wines with high potential for ageing, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

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

#### PHYSICAL PROPERTIES

#### **APPEARANCE**

· White to light brown colour

#### **INGREDIENTS**

 Enzyme concentrate, maltodextrin, water, potassium chloride, trisodium citrate dihydrate and citric acid

# PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	> 55000 nkat/g
Coliform	
E. coli	Absent in 25 g
Salmonella	•
Antimicrobial activity	Non-detectable
Mycotoxins	Non-detectable
Lead	< 5 mg / kg
Mercury	< 0.5 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 0.5 mg / kg

## **INSTRUCTIONS FOR USE**

Dosage: 2 to 4 g/100 kg of harvest

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. Add the solution to the vat and mix well.

## STORAGE & SHELF LIFE

Store in a cool and dry place, preferably between 5 and 15°C (41 - 59°F). Shelf life: 4 years in original sealed packaging.

Product of DANSTAR FERMENT AG

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