Purified pectolytic enzyme. For clarifying difficult white and rosé.



CHARACTERISTICS AND PROPERTIES





DEPECTIL® EASY CLAR 32 FCE is a pectinase preparation developed to break down the pectins naturally present in must.

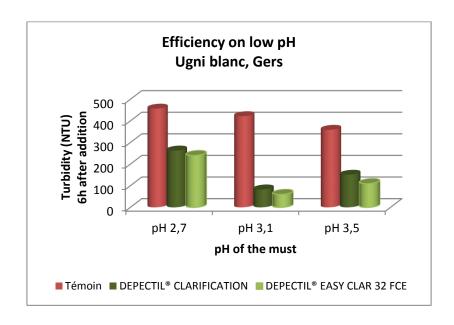
Selected for its range of activities and its high concentration of the three main pecolytic activities (polygalacturonase [PG], pectin methyl esterase [PME], and pectin lyase [PL]), **DEPECTIL®** EASY CLAR 32 FCE is specifically suited for the clarification of difficult white and rosé musts (varieties naturally rich in pectins, mechanically harvested grapes, grapes with a low pH value, etc.).

Laboratory and cellar tests conducted on différent harvests have validated its performance on musts that are known to be difficult to clarify (Ugni Blanc from Gers and Charente, Muscat from Alsace).

The pectinases contained in **DEPECTIL® EASY CLAR 32 FCE** are produced through the fermentation of selected strains of *Aspergillus niger* on natural substrates.

DEPECTIL® EASY CLAR 32 FCE allows getting faster and easier a higher-quality must thanks to:

- a rapid and efficient clarification of difficult musts,
- a faster cold settling,
- an easier clarification and filtration of wines.



DEPECTIL® EASY CLAR 32 FCE limits the formation of ethyl phenol precursors during a potential *Brettanomyces* contamination (purification in CE).

2 DOSAGE AND INSTRUCTION FOR USE

Add at the beginning of the process of settling.

Dosage: from 2 to 4 g/hL according to working time, temperature and pH.

Ask your oenologist about the dosage in special cases (low temperatures, short working times).

- → Dissolve in ten times its weight in must (100 g: 1 L)
- Add to batch to be treated at the end of the fermentation process and homogenize

Warning: Bentonite inhibits the action of the enzyme. Thus, bentonite has to be used two hours after the enzyme.

CONDITIONNEMENT ET CONDITIONS DE CONSERVATION



Easy-to-dissolve microgranules - 100 g and 250 g boxes.

Store unopened in a dry, dark, and odorless place at a temperature below 25°C. If storing for more than one year, maintain at a temperature between +4 and +8°C. Refrigerate and use quickly after opening.

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