
SPECIFICATION SHEET

DEPECTIL EASY CLAR 32 FCE™

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for clarifying difficult white and rosé, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

60048-07-03: 10x10x100 g plastic jar in a 10 kg carton
60020-60-03: 10x250 g plastic jar in a 2,5 kg carton

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour

INGREDIENTS

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

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase).....	> 49000 nkat/g
Coliform.....	< 30 CFU/g
<i>E. coli</i>	Absent in 25 g
<i>Salmonella</i>	Absent in 25 g
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: 2.0-4.0 g/hL

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 must. Add at the beginning of the process of settling.

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.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid until further notice or otherwise indicated.
For any questions regarding this product, please contact your local representative.