## DANSTAR FERMENT AG

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## **SPECIFICATION SHEET**

# **DEPECTIL MP+™**

#### FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for skin contact maceration, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15) and *B-glucosidase* activities (EC 3.2.1.21). Packaged in a plastic jar.

**60046-07-03:** 10x10x100 g plastic jar in a 10 kg carton

#### PHYSICAL PROPERTIES

#### **APPEARANCE**

· White to light brown colour

#### **INGREDIENTS**

• Enzyme concentrate, maltodextrin, sodium chloride and potassium chloride

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	> 29000 nkat/g
ß-glucosidase	> 390 BDG/g
Coliform	< 30 CFU/g
E. coli	Absent in 25 g
Salmonella	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/100 kg

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 to the batch to be treated and mix well.

#### **STORAGE & SHELF LIFE**

Store in a cool and dry place, preferably between 5 and 15  $^{\circ}$  C (41 – 59  $^{\circ}$ F). Shelf life: 4 years in original sealed packaging.

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