
SPECIFICATION SHEET

DEPECTIL ROUGE™

FOR OENOLOGICAL USE

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

60045-07-03: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour

INGREDIENTS

- Enzyme concentrate, maltodextrin, sodium chloride, sodium acetate and potassium chloride

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase).....	> 56000 nkat/g
<i>β-glucosidase</i>	> 310 BDG/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/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 °C (41 – 59 °F).

Shelf life: 4 years in original sealed packaging.

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For any questions regarding this product, please contact your local representative.