

Enzyme precision
Enozym LUX

Rapid fining at low temperatures. Produces clean and stable aromas



Liquid preparation

Characteristics

Enozym LUX is an easily applied liquid preparation with a high pectin lyase (PL) content that, at very low doses, produces clear high-yield musts. It enhances aroma stability and intensity.

Pectin lyase (PL) facilitates clarification by removing the pectin in larger pieces and accelerating solids' downward movement. This increases fining performance. Mature grapes contain abundant PME and PG, but do not contain PL. Provoking this enzyme activity accelerates fining.

Application

- **Static settling:** The product enables rapid and effective settling, with high compaction of the solid fraction at the bottom of the vat.
- **Pre-fermentative cold (pellicular) maceration.** Allows white grapes to macerate before pressing. Improves extraction of grape-skin compounds and, consequently, results in better **extraction of aromatic precursors**.

Enzymatic activity

It combines the various **pectolytic activities** (pectin lyase, polygalacturonase and pectinesterase) in a balanced proportion to optimise must properties preservation. It has a low pectin methylesterase (PE) content, so it can be used during pressing or in the maceration vat.

Enozym LUX is a purified preparation without secondary activities. As it is free of cinnamyl esterase (FCE) activity, the release of vinylphenols is limited.

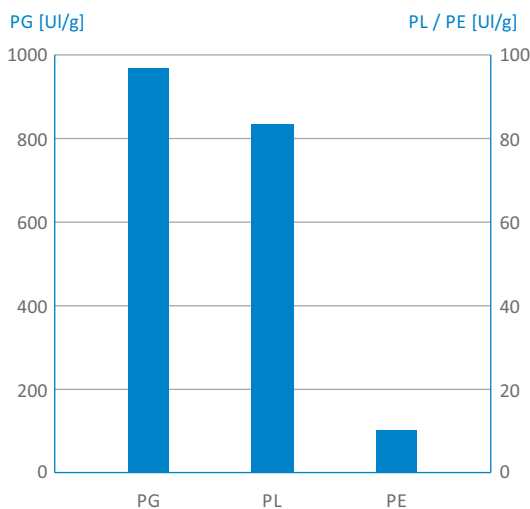
* Pressures under 1.0 bar recommended.

Dosing

Settling	0,4 ml/hl
Application to whole grapes in the press or maceration vat.	0,8 ml/100 kg

PLEASE NOTE: The working dose should be optimised for grape quality and varietal.

The enzyme ensures effective pectin breakdown. Particle aggregation and sedimentation depend on the vat, temperature and action time.



Measurement of effective enzyme activity in vinification:

Substrate: PG: polygalacturonic acid; PE and PL: high-methoxyl pectin, (pH: 3,5, T°: 30°C = 86°F).

IU: International Units.

	Activity [IU/g]
Polygalacturonase PG	985
Pectin lyase PL	84
Pectin methylesterase PE	8

Instructions for use

When used with must:

- Add the solution to the entire volume of must to be treated when filling the vat, and stir thoroughly.

When used with pellicular maceration:

- Add the solution to the entire volume of fruit in the receiving hopper, either after destemming and crushing or when filling the press or macerating vessel.

Adding the preparation with a metering pump ensures uniform product distribution..

Precautions.

- After treatment with **Enozym LUX**, wait until depectinisation is complete before clarifying with bentonite (Alcohol Test).
- So₂ at the dosage generally used does not interfere with enzymatic activity. However, it should not be added together with the preparation.

Physical appearance

Brown-coloured liquid.

Presentation

1000 ml package.

Microbiological and physico-chemical properties

<i>Salmonella</i> [UFC/25g]	Absent
Total coliforms [UFC/g]	< 30
<i>E. coli</i> [UFC/25g]	Absent
Antimicrobial activity	Undetectable
Mycotoxins	Undetectable
Pb [mg/kg]	< 5
Hg [mg/kg]	< 0.5
As [mg/kg]	< 3
Cd [mg/kg]	< 0.5

Production

Enozym LUX is obtained from specific cultures of the non-genetically modified (GMO-free) filamentous fungus *Aspergillus niger* on natural media. Enzymes are extracted with water, then purified, concentrated and standardised.

Storage

Store in the original packaging in a cool, dry, odour-free place. Once open, maintain at a temperature of 4 °C. Prolonged exposure to temperatures above 35 °C and/or moisture will reduce its effectiveness.

REGISTRATION: R.G.S.A: 31.00391/CR

Product compliant with International Oenological Codex and EC Regulation No. 606/2009.