

NATUZYM® Wine Aroma

Product Data Sheet

Date of issue: 7 March 2022

Concentrated pectinase complex for cold maceration of aromatic grapes

Description: NATUZYM® Wine Aroma is a pectinase complex that has been specially developed for cold skin contact or maceration of aromatic grapes. NATUZYM® Wine Aroma is a concentrated pectinase produced from a classical strain of *Aspergillus niger*. The product has also a glycosidase activity and is formulated for viscosity decrease and for terpenols and isoprenoids release, but also increase the fruity taste in wines. NATUZYM® Wine Aroma can be added during crushing or in the maceration tank to provide 5 - 10% more free-run juice, respectively 3 - 5% less pressing juice, but also to increase the total juice yield by 3 - 5% compared to no enzymatic treatment. The product also provides lower must oxidation. The product increases the extraction and release of aromatic precursors in the must.

Properties: Enzyme: pectinase IUBMB: 4.2.2.10
 Activity: >450 PL Units/g Form: powder
 Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

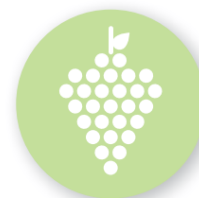
Application: NATUZYM® Wine Aroma is a pectinase complex that has been specially developed for cold skin contact or maceration of aromatic grapes. The product can be applied either during crushing, in the collecting tank before pressing, or in the maceration tank (when macerating white grapes pulp). When using NATUZYM® Wine Aroma on grapes at the crusher, it performs during the filling of the press and the pressing cycles. The enzyme can also be applied in the transportation bin prior to pressing for whites. The enzyme is active as soon as it is added to the grapes or the must. For red wines an average of 4-5 days is sufficient to achieve good extraction (must, colour, and tannins). For white and rosé wines an average of 6-10 hours are needed for must release.

Conditions of use: NATUZYM® Wine Aroma pectinase is added during crushing or in the maceration tank. NATUZYM® Wine Aroma has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Cold maceration of white and red grapes for white and rosé wines	2-3 g/hl	8-12 hours at 10 - 15 °C
Cold maceration of red grapes	2-3 g/hl	4-6 days 5-10°C

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

Composition: NATUZYM® Wine Aroma is supplied with maltodextrin as carrier.



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Packaging and storage: NATUZYM® Wine Aroma is available in 20 kg polyethylene cans. The product is best stored in the original and unopened packaging under refrigerated conditions (4–8°C) in order to retain maximum activity during storage. Under optimal conditions, the product can be stored for 24 months.

Safety and caution: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.

Compliance and legal: Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

Purity criteria:	Total plate count	< 50 000 CFU per g
	Yeasts & Moulds	< 1 000 CFU per g
	Total Coliforms	< 30 CFU per g
	Salmonella	absent in 25 g
	Escherichia coli	absent in 25 g
	Anti-bacterial activity	absent by test
	Mycotoxins	absent by test

Heavy Metals (as Pb)	< 30 ppm
Lead	< 5 ppm
Arsenic	< 3 ppm
Cadmium	< 0.5 ppm
Mercury	< 0.5 ppm

Special diet information:	Kosher:	Certified
	Halal:	Certified
	Vegan/Vegetarian:	enzyme product or any constituents are not of animal origin

Certification: WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

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