



# NATUZYM® Wine Extrak

## Product Data Sheet

Date of issue: 7 March 2022

### Pectinase preparation for grape maceration

**Description:** NATUZYM® Wine Extrak is a liquid pectinase produced from a selected strain of *Aspergillus niger*. The product is used for grapes maceration, in classical process or thermovinification (*flash detente*), to produce red wines with enhanced colour. NATUZYM® Wine Extrak has a high polygalacturonase activity together with other pectinases, enabling a fast pectin hydrolysis and viscosity decrease, improving red colour and polyphenols extraction as well as clarification and filtration of the wine. NATUZYM® Wine Extrak is specially recommended for skin fermentation in red winemaking. The product increases stability as well as the filterability of the red wine.

**Properties:**

Enzyme:	Pectinase	IUBMB:	3.2.1.15
Activity:	>1400 PG Units/g	Form:	liquid
Density:	1.10–1.25 g/ml	Colour:	brown

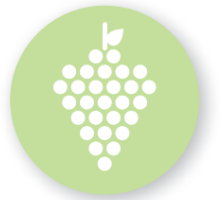
Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

**Application:** NATUZYM® Wine Extrak is a pectinase that has been specially developed for grape maceration to increase red colour in the wine. NATUZYM® Wine Extrak suits perfectly for skin maceration of crushed grapes for white & rosé winemaking as well as for the production of white grape juice. The product improves the free run extraction by increased yields with less cloudy matter and fewer tannins. Shorter pressing provides higher throughputs NATUZYM® Wine Extrak supports the extraction of varietal bouquet compounds, as well as of colouring substances in rosé winemaking. NATUZYM® Wine Extrak reduces the viscosity in thermovinification processes and skin fermentation to produce fruity and elegant red wines.

**Conditions of use:** NATUZYM® Wine Extrak is added to the grapes, into the maceration tank, or after thermal stage and grapes cooling. NATUZYM® Wine Extrak has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Red grape maceration with thermovinification	20-30 g/ton	45-60 min at 45-55 °C in
Red grape maceration at ambient temperature	20-30 g/ton	60 – 120 min at 20 °C
Skin fermentation	2-3 g/hl	18-24 °C during fermentation
White and rose wines – added in to the crushed grapes	3-5 g/hL	8-18 °C for 2 – 3 hours
	3-5 g/hL	15-25 °C at 30- 60 minutes

**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.



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**Composition:** NATUZYM® Wine Extrak is stabilised with KCl and preserved with small amounts of potassium sorbate.

**Packaging and storage:** NATUZYM® Wine Extrak is available in 25 kg polyethylene drums. 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.

<b>Purity criteria:</b>	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	

<b>Special diet information:</b>	<b>Kosher:</b>	Certified
	<b>Halal:</b>	Certified
	<b>Vegan/Vegetarian:</b>	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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