



# NATUZYM® Wine Filtration

## Product Data Sheet

Date of issue: 13 March 2023

### Beta-Glucanase for white wine ageing or wine filtration

**Description:** NATUZYM® Wine Filtration is a formulation of  $\beta$ -1,3/1,6-glucanase, produced from a selected strain of *Trichoderma spp.* The product can be added into white wine during ageing in barrels on lees for faster yeast lysis, or to improve wine filtration rate if it contains glucan from *Botrytis cinerea*. NATUZYM® Wine Filtration affects the release of mannoprotein during ageing. The product provides faster, smoother filtration of white and rosé wines, boosts productivity and increases capacity. This solution helps improve preparation steps such as fining, centrifugation, and cold stabilization. NATUZYM® Wine Filtration Improves wines clarification step (centrifuge, etc.), enables efficient wine fining (bentonite, gelatin), increases flux rate, facilitates wine tartrate stabilization and protects wine quality (aroma, color, mouthfeel).

**Properties:**

Enzyme:	Beta-glucanase	IUBMB: 3.2.1.6
Activity:	>40 000 Cx Units/g	Form: powder
		Colour: brown

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

**Application:** NATUZYM® Wine Filtration is proposed for faster yeast lysis in white wine during ageing on lees, or to improve wine filtration rate. NATUZYM® Wine Filtration should be added to the white and rosé wines to smoothen the wine preparation for filtration, including the prefiltration processing steps - centrifugation, fining, and cold stabilization.

**Conditions of use:** NATUZYM® Wine Filtration beta-glucanase added during ageing in barrels or bottling. NATUZYM® Wine Filtration has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
For wine ageing or white and rosé wine filtration	3-6 g/hl	few weeks at cellar temperature, controlled by tasting or filtration rate.

**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 Filtration is supplied with maltodextrin as carrier.



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**Packaging and storage:** NATUZYM® Wine Filtration 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.

<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>	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

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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