

NATUZYM® Wine Flotation

Product Data Sheet

Date of issue: 7 March 2022

Concentrated pectinase preparation for grape must flotation

Description: NATUZYM® Wine Flotation is a liquid pectinase preparation from selected strain of *Aspergillus niger*, recently developed for grape juice flotation. NATUZYM® Wine Flotation is a pectinase with pectin lyase and high endo-polygalacturonase activity, allowing for faster electrostatic neutralization of insoluble particles and clarification, specially of white grape and rosé musts in a flotation process. NATUZYM® Wine Flotation contributes to a quick and complete breaking down of the pectins contained in musts and therefore, thanks to the viscosity decrease, it facilitates a better rise of the flock during the flotation stage. The product provides quick pectin breaking down even in cooled musts (at 12-15 °C at the press exit), thus enabling an essential time saving. The presence of secondary activities such as Arabinase, Galactase and Arabinofuranosidase break down the ramified parts of pectins. Such product characteristic grants an excellent clarification result on musts difficult to be clarified.

Properties:

Enzyme:	Pectinase	IUBMB: 4.2.2.10
Activity:	>560 PL 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.

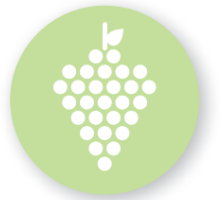
Application: NATUZYM® Wine Flotation is a pectinase that has been specially developed for grape must flotation. NATUZYM® Wine Flotation can be dosed on-line at the press exit or in the tank, before the must flows there, or directly into the grapes in the collection tanks.

Conditions of use: NATUZYM® Wine Flotation is added to the grapes, into the press or in the free run juice collecting tank. The indicated dosage varies depending on the temperature of must or pressed grapes. To accelerate the depectinization process, we suggest to increase the dosage.

NATUZYM® Wine Flotation has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Grape juice flotation	2-3 g/hl	45-60 min at ambient temperature

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 Flotation is stabilised with KCl and preserved with small amounts of potassium sorbate.

Packaging and storage: NATUZYM® Wine Flotation 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.

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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