



NATUZYM® Wine Klar

Product Data Sheet

Date of issue: 7 March 2022

Pectinase for grape must clarification

Description: NATUZYM® Wine Klar is a liquid pectinase produced from a selected strain of *Aspergillus niger*. NATUZYM® Wine Klar has been specially developed for fast pectin breakdown and viscosity decrease of musts. The product contains different pectinases such as pectin lyase, pectin methylesterase and polygalacturonase, and can be applied during skin contact in red wines or static clarification of white and rosé musts or in red wines after thermovinification.

Properties:

Enzyme:	Pectinase	IUBMB: 4.2.2.10
Activity:	>600 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 Klar pectinase is added in the free run juice/press juice collecting tank for white and rosé musts and red wines. NATUZYM® Wine Klar is applied at the crusher or in the transportation bin prior to pressing or during skin contact for red wines. NATUZYM® Wine Klar allows clarification of the free-run must and first pressing fractions. NATUZYM® Wine Klar is suited for the depectinisation of white and rosé musts. The must treatment improves the settling or debourbage, centrifuging and flotation. If bentonite is used, the enzyme reaction must be finished before the addition of the bentonite. NATUZYM® Wine Klar improves skin maceration in white, rosé and red wines, in order to increase free-run dejuicing and pressing.

Conditions of use: NATUZYM® Wine Klar pectinase is added in the free run juice/press juice collecting tank of white and rosé musts. NATUZYM® Wine Klar has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
White and rosé must clarification Or red wines clarification	2-3 g/hl	1-2 hours at 20 °C or 2-3 hours at 5-10 °C
Grape must, white or rosé: -debourbage/settling	2-4 g/hl	2-8 hours at 15-20 °C
-centrifugation	2-5 g/hl	1-2 hours at 15-20 °C
For thermo-treated red grapes	2-4 g/hl	Added after thermovinification below 56-58 °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 Klar is stabilised with glycerol (E422).



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Packaging and storage: NATUZYM® Wine Klar 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

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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