

Promod[®] 144GL

P144GL

Features/Benefits

- Prevent protein haze in wine
- Increase nitrogen availability for fermentation
- High stability at low pH

Promod[®] 144GL is a liquid protease developed to prevent protein haze formation in wine bottles during storage.

Grape juice contains proteins that can become insoluble in the resulting wine due to its alcohol content, especially when the wine is exposed to heat above room temperature after bottling. This results in a protein haze that can adversely affect the consumer acceptance of the wine. Proteins can also bind to the colour pigment in red wine causing colour instability.

Protein haze can be prevented by using Promod[®] 144GL. In addition to this, protease treatment before fermentation is useful to prevent stuck fermentation caused by a lack of assimilable nitrogen in the must.

Specification

Activity	Papain 100 TU/mg
Biological Source	<i>Carica papaya</i>
Form	Light to dark brown liquid
Optimum pH Range	5.0 – 9.5
Optimum Temperature Range	10 - 70°C

Application & Dose

Promod[®] 144GL can be used in wine processing to increase the free amino nitrogen necessary for the fermentation step and to prevent haze caused by protein. Promod[®] 144GL is active over a wide pH range and is therefore active in the presence of most natural products without adjustment of pH. Trials will be required in order to determine the exact conditions necessary to obtain the desired effect.

Health & Safety

Always read the Material Safety Datasheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them. MSDSs are available in other languages. Please contact Customer Services.

Storage

Liquids: Activity will remain within specification for at least 6 months from the date of manufacture when stored at 0 - 8°C.

Allergens

Refer to allergen statement.

Food Status

Material complies with the JECFA/FAO/WHO and FCC recommended specifications for enzymes used in food processing.

GM Status

This has not been manufactured from a GMM, and no materials sourced from GMOs have been used during the manufacturing process. This product does therefore not require labelling as GMO on food labels.

Quality & Food Safety

Biocatalysts operates a preventative risk-based Food Safety System that ensures the environment and processes are designed to produce safe products every time. FSSC22000 and FSMA compliant.

Compliance - The Company's integrated management system encompasses Quality, Food Safety, Health and Safety and GMP.

Certificates are available on request from the Customer Services Department.

Availability

Liquids: standard 25kg net plastic jerry cans. Non-standard quantities are also available for some products, please enquire.