

# EVERZYM VRT

## Concentrated Liquid Pectolitic Enzyme

### CHARACTERISTIC AND APLICATIONS

EVERZYM VRT is a concentrated enzyme preparation, ready for a direct use or after dilution, with a high PL activity.

It is specifically designed to work in difficult pH and temperature conditions.

The presence of secondary activities makes it suitable for working in musts coming from partially dried grapes or for cryomaceration, due too the fact that it is able to improve the activity of extraction and aromatic concentration.

EVERZYM VRT is active both on soluble and insoluble pectins and it is recommended:

- On free-run juice of white grapes, immediately after the soft press, to accelerate the clarification, the flotation, centrifugation filtration etc.
- On free run juice of white grapes treated with hyper-reduction (with high sulfites).
- On musts of macerated or partially dried grapes, in order to speed up the hydrolysis of pectins.
- On musts containing glucans (suffering from Botritis cinerea)

EVERZYM VRT is produced with a naturally very low level of cinnamyl-esterase and anthocyanase activity. It is produced according to European Directive EU 98/81/EC and it does not contain Genetically Modified Organisms.

### INSTRUCTIONS FOR USE

*Dosage: 1 - 5 g/hl of EVERZYM VRT on the mash, juice or wine.*

*Add EVERZYM VRT in line on the mash or to the first hectoliters while filling up the tank to be treated.*

*Dilute EVERZYM VRT in a clean bucket, with cold water better if chlorine free. The solution will remain stable for max. 24 h if well stored and it may be added by proportioning pumps.*

### PACKING

*1 kg bottles, 25 kg jerry cans*

*It is suggested to store EVERZYM VRT at a temperature between 5 and 15°C*

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**