

# EVERZYM GPC

Concentrated Granular Pectolytic Enzyme

## CHARACTERISTICS AND APPLICATIONS

*EVERZYM GPC* is an enzymatic preparation in microgranular form, which renders it stable over time and of easy solubility and use. The pectinase and pectin-lyase concentration of *EVERZYM GPC* reduces the dosage in comparison to other traditional enzymatic preparations.

*EVERZYM GPC* is active on both soluble and insoluble pectins and for this reason is used:

- ⇒ On free-run musts from white grapes, immediately after the drain press or the membrane press, to accelerate the clarification, flotation, centrifugation, filtration, etc.
- ⇒ On the mash of white grapes, with short contact times, as an alternative to cryomaceration.
- ⇒ On the mash of red grapes, in order to accelerate the color and aroma extraction, clarification and filtration.
- ⇒ On wines at the end of fermentation, to accelerate the clarification and the capacity to be subsequently filtered (especially for “nouveau” style wines), to reduce the dosage of fining agents and to accelerate the stabilization times.

*EVERZYM GPC has a naturally very low level cinnamyl-esterase and anthocyanase activity. EVERZYM GPC is produced according to the European Directive EU 98/81/EC and does not contain Genetically Modified Organisms.*

## INSTRUCTIONS FOR USE

*EVERZYM GPC is dissolved in cold water, better if chlorine free, and in a clean container. The solution is stable for a maximum of 24 h if stored properly and can be used with dosing pumps.*

*Dosage: from 0,5 to 2 g/hL*

## PACKING

*100 – 500 g sachets and 10 kg bag.*

*It is recommended to store EVERZYM GPC at a temperature between 5 e 15 °C.*

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