

# EVERZYM LIQUID PLUS

## Concentrated Liquid Pectolitic Enzyme

### CHARACTERISTICS AND APPLICATIONS

*EVERZYM LIQUID PLUS* is a concentrated liquid enzyme preparation, ready to direct use, or with dilution. It's Ideal for the treatment of white and rosé juices. High pectolitic activity, associated with secondary activities, permits the reduction of juice's viscosity, ameliorating the separation processes as floatation, centrifugation, etc., also with difficult cultivars or in hard vintages where the management of these process is more difficult.

*EVERZYM LIQUID PLUS*, being active on soluble and unsoluble pectines, is recommended:

- On free run juice coming from white grapes, immediately after the drain-press or membrane press, to accelerate the clarification, the following floatation, centrifugation, filtration, etc.;
- On white grapes mash, with short contact time, as an alternative to cryomaceration;
- On cultivar rich of pectines, to help the clarification after pellicular maceration;
- With low temperature (from 7°C), with average contact times.

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

### INSTRUCTIONS FOR USE AND DOSAGE

1 - 3 g/hL of EVERZYM LIQUID PLUS in the mash, juice or wine.

Add EVERZYM LIQUID PLUS in line on the mash or in the first liters, during the filling of the tank.

Dilute EVERZYM LIQUID PLUS in a clean bucket, with cold water, better if chlorine free. The solution remains stable for a maximum of 24 hours, if stored properly and it can be used with dosing pumps.

### PACKAGE

Bottle of 1 kg, Cans of 25 kg

**It is suggested store EVERZYM LIQUID PLUS at the temperature between 5° and 15° C.**