

EVERZYM B

Concentrated Liquid Pectolytic Enzyme

CHARACTERISTICS AND APPLICATIONS

EVERZYM B is a concentrated, liquid enzyme preparation **suitable for organic wine production**, being in accordance with the dispositions set by Reg. CE N. 203 /2012 and Reg CE n. 834/2007, with particular reference to absence of GMO and GMO's derived products.

EVERZYM B is a pectinase preparation specifically designed to efficiently operate in winemaking industry, therefore also at low pH. Further more, it is active both on soluble and insoluble pectins.

In **organic wine** production, **EVERZYM B** is suggested:

- ⇒ for clarification, on free-run juice immediately after a soft pressing;
- ⇒ during the press-filling operation, so to facilitate the must clarification afterwards;
- ⇒ on the mash during the tank filling, also to help the clarification afterwards.

DOSAGE AND INSTRUCTIONS FOR USE

Dosage: 1 - 3 g/hl of **EVERZYM B** into the mash or juice.

Add **EVERZYM B** in line on the mash/juice or into the first few hectoliters while filling the tanks with the product to be treated.

Dilute **EVERZYM B** in clean container, with cold water, better if chlorine-free. The solution will remain stable for max 24 hours, if carefully preserved, and can be used also by means of dosing pumps.

PACKING AND CONSERVATION

1 kg bottle or 25 kg container

It is advisable to keep **EVERZYM B** at a temperature between 5 and 15°C

Product complying with Reg. CE N. 203/2012