

EVERZYM XPL

Liquid Pectolytic Enzyme
for Skin Contact

CHARACTERISTIC AND APPLICATIONS

EVERZYM XPL is a liquid enzyme with high pectinase activity.

EVERZY XPL is recommended for use in grape and mash because of its specific activity on the pectins of the pulp.

EVERZYM XPL accelerates the extraction of free-run juice, thus limiting the production of lees and the turbidity of the juice itself.

EVERZYM XPL preserves the integrity of the skin and it is recommended for those grapes where we want to avoid color extraction (e.g.: Pinot Grigio).

EVERZYM XPL positively participates to the extraction of aromas and polysaccharides thanks to the delicate washing of the juice on the skins.

EVERZYM XPL is a pectolytic enzyme effective also in critical conditions:

- ⇒ *pH < 3*
- ⇒ *Temperature ≥ 7°C.*
- ⇒ *grape, mush sulfited musts*

EVERZYM XPL use results in:

- ⇒ *Quick and complete hydrolysis of pectins*
- ⇒ *Higher yield in free-run juice*
- ⇒ *Reduction of time for pressing operations*
- ⇒ *Fast clarification of juices*
- ⇒ *Reduced volumes of lees*
- ⇒ *Doubled filterability of juices*
- ⇒ *Better wine quality (aromas and structures)*

EVERZYM XPL is originally produced with a naturally low level of anthocyanins and cinnamyl-esterase activity. It is produced according to the European Directive EU 98 /81/EC and does not contain Genetically Modified Organisms.

INSTRUCTIONS FOR USE

Dosage: 1 – 3 g/hl of EVERZYM XPL on the grapes, on the mash or on the juice.

Dilute EVERZYM XPL in a clean bucket with cold water, better if chlorine free. The solution remains stable for max. 24 hours if well kept and it may be dispensed with a metering pump.

PACKING

1 kg bottle, 25 kg container

Keeping EVERZYM XPL at a temperature between 5 and 15 °C is advised.