

MYZYM READY'UP™

ENZYMATIC PREPARATIONS



Clarification by flotation.

↓ OENOLOGICAL APPLICATIONS

The success of clarification by flotation relies to a large extent on the low viscosity of the juices.

This can only be achieved by enzymatic hydrolysis of the grape pectins.

MYZYM READY'UP™ is a suspension of synergistic pectolytic enzymes, which accelerate the rise of solids to the surface. Its liquid form makes it easy to use, especially in large wineries.

↓ CHARACTERISTICS

- Origin: purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic activities: polygalacturonase, pectin esterase and pectin lyase.
- Cinnamoyl esterase activity: very low. The risks of losing aromatic freshness are limited.
- Aspect: liquid.

↓ DOSE RATE

- 2 to 3 mL/hL

↓ INSTRUCTIONS FOR USE

Dilute in 10 volumes of water. Add as early as possible: in the grape reception bin, in the press or, failing that, add to the juice in the settling tank.

Use a drip system, a dosing pump or another dispersion system to ensure perfectly uniform distribution in the grapes or juice. After adding to the juice, homogenise by pumping over.

Do not fine with bentonite during enzyme treatment.

↓ PACKAGING AND STORAGE

- In 1 L, 10 L et 20 kg jerry cans.

Store in a dry, well-ventilated area, odourless, at a temperature between 4 and 8°C. Once opened, the product should be used quickly.