

Enzyme Treatment Panzym® Arome G

Pectinase Enzyme Preparation for Releasing Aroma during Winemaking

Panzym Arome G enzyme is a granulated enzyme preparation that is produced from a selected strain of *Aspergillus niger* by means of submerged fermentation. Panzym Arome G enzyme is a highly concentrated, cleaned composite preparation specially selected to promote the typical bouquet and aroma of white and rosé wines by releasing the grapes' own bouquet substances (terpenes). The pectinase activity of Panzym Arome G enzyme improves clarification and the filterability of young wines.

Application

Panzym Arome G enzyme was developed to promote release of the aroma of young wines such as muscatels, Gewürztraminer, and other similar types of wine that have primarily terpene glycosides as aroma precursors. The active enzyme components contained in Panzym Arome G enzyme are easily dissolved in must or water using concentrations occurring under normal working conditions. Panzym Arome G enzyme is added as a 10% solution. It is advisable to end the enzyme activity by adding 1.7 lb/1,000 gal (20 g/hl) of SIHA Active Bentonite.

Glucose does reduce the activity of the enzyme. Fructose has no influence on the activity. Therefore, double the activity time for a residual sugar content beginning at 25 – 83 lb/100 gal (30 – 100 g/l).

Dosage

Application	Dosage lb/1,000 gal (g/hl)	Period (day)
Release of aroma for white and rosé grapes varieties	0.3 – 0.4 (4 – 5)	10 – 15
Edelsüss wines	0.7 – 0.8 (8 – 10)	15 – 20

Activity

Panzym Arome G enzyme has a pectinase activity of 6,195 PGNU/dr (3500 PGNU/g) at 68 °F (20 °C).

The standard FDU (Ferment Depectinization Unit) activity is determined by measuring the depectinization of a natural substrate.

Special Notes

Enzymes are irreversibly destroyed by absorption when brought in contact with bentonite.

The enzymatization reaction must be completed prior to using bentonite or the bentonite must have been removed prior to enzymatization.

Any necessary bentonite treatment should therefore be performed after the enzyme treatment; otherwise, the enzyme will be absorbed by the bentonite and thus rendered ineffective.

The application of up to 1.25 lb/1,000 gal (150 mg/l) of SO₂ has no effect on the enzyme activity.

The enzyme activity is decreased considerably by using activated charcoal. The application of enzymes together with activated charcoal should therefore be avoided.

It is not advisable to use Panzym Arome G enzyme for red wine since a significant loss of color could occur.

Safety and Purity

This product is a white, soluble micro-granulate without preservatives and virtually free of dust. It complies with FAO/WHO JEFCA and FCC guidelines for food enzymes.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Panzym Arome G enzyme is a micro-granulate and is thus exceptionally resistant. When stored at a temperature of max. 77 °F (25 °C) it will retain its indicated activity for many years.

The product should be stored in a dry place to avoid the formation of rust on the cans.

Delivery Information

Panzym Arome G enzyme is sold under article no. 95.124.001 and is available in the following package size:

0.22 lb (100 g) can

(A dosage spoon is available free of charge. One spoon equals 0.02 lb (10 g) of enzyme granulate.)

Certified Quality

Panzym Arome G enzyme is regularly tested for uniform high product quality during the production process. These tests include comprehensive technical function criteria as well as safeness according to food product laws. Furthermore, stringent inspections are performed immediately prior to and during final packaging.

Panzym Arome G enzyme complies with the purity criteria of the international code for wine treatment products and the provisions of German wine regulations.

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