Technical Data Sheet

Enzyme Treatment
Panzym® Fino G

Pectinase/Beta-Glucanase Enzyme Preparation for Improved Sensory Analysis and Filtration

Panzym Fino G enzyme is a granulated enzyme preparation produced from a selected strain of *Aspergillus niger* and *Trichoderma harzianum* by means of submerged fermentation. Panzym Fino G enzyme is a highly concentrated composite preparation with pectinase and beta-glucanase that degrades glucan and pectin substances in grape must.

Application

Panzym Fino G enzyme was developed for depectinization and decomposition of beta-glucan with the purpose of improving ageing and filtration. This product makes it possible to degrade yeast as well as botrytis glucan which results in overall improvement of filtration, decreases the number of required filtering steps, and also reduces the use of fining agents. The breakdown of yeast glucan additionally promotes the natural development of wines. The sensory impression with regard to complexity and softness is increased. The active enzyme components contained in Panzym Fino G enzyme are easily dissolved in must or water using concentrations occurring under normal working conditions. Panzym Fino G is enzyme added as a 10% solution directly to the fermenting tank on completion of the alcoholic fermentation process. If yeast deposits have settled to the bottom then they must be stirred up to avoid reduction conditions. A temperature exceeding 61 °F (16 °C) should be maintained for a period of two weeks during the enzyme treatment. The period must be extended by 4 days for each °F (°C) less than the specified temperature.

Dosage

Area of application	Dosage lb/1,000 gal (g/hl)	Period week
White or red wine (at the end of the alcoholic fermentation)	0.2 – 0.4 (3 – 5)	2 – 4
Must with heavy grey mold infestation	max. 0.7 (max. 8)	2 – 4

Activity

Panzym Fino G enzyme has a pectinase activity of 9,246 PGNU/fl dr (2500 PGNU/g) at 68 °F (20 °C) and an additional glucanase activity. It is cleaned and free of cinnamylesterase.

Special Notes

Enzymes are irreversibly destroyed 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 be performed after the enzyme treatment; otherwise, the enzyme will be absorbed by the bentonite and thus rendered ineffective. The application of up to 1.3 lb/1,000 gal (150 mg/l) of SO_2 has no effect on the enzyme activity.

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 Fino 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.

For more information:
WEB: FLTR.com.au **PHONE**: (+61) 1300 62 4020 **EMAIL**: info@FLTR.com.au **SKYPE**: Purple.Engineering

Delivery Information

Panzym Fino G enzyme is sold under article no. 95.125.001 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.)

HS Customs Tariff: 3507 90 90

Certified Quality

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

EN
1 B 1.6.25
09-2015