

## Enzyme Treatment

### SIHAZYM® Flot

### Special Pectinase for Improving Flotation

SIHAZYM Flot enzyme is a liquid enzyme preparation produced by submerged fermentation of a selected strain of the fungus *Aspergillus Niger*. A specific purification process removes undesirable cinnamylesterase as well as color and odor, resulting in a crystal clear, odorless enzyme preparation. The enzyme is a pectinase preparation containing mainly pectinlyase, polygalacturonase and pectin esterase activities. Pectic substances are therefore broken down very rapidly in the grape must.

The specific advantages of SIHAZYM Flot enzyme:

- Rapid and complete depectinization
- Also suitable at temperatures below 68 °F (20 °C)
- Free of Cinnamylesterase

#### Application

SIHAZYM Flot enzyme is best suited for a rapid depectinization and viscosity reduction of the grape must during clarification or flotation by breaking down the pectin chains. The product can depectinize the grape must within 1 or 2 hours (negative alcohol test). The active enzyme components of SIHAZYM Flot enzyme are readily soluble in water at all concentrations occurring in normal usage. The product is added as a 10 % solution directly into the crusher or in the clarification vat prior to filling.

Application	Dosage fl oz/1,000 gal* (ml/hl)
Flotation grape must	2,56-3,84 (2 – 3)
Flotation seed fruit	5,12-7,68 (4 – 6)

#### Product Characteristics

SIHAZYM Flot enzyme has an activity of 4800 PGNU/g (polygalacturonase) The effectiveness of the enzyme is temperature-dependent. The activity optimum occurs at 81 – 99 °F (45 – 55 °C). As the temperature falls, the rate reaction falls. Although the activity remains unchanged, in principle, the effect is greatly delayed. At temperatures lower than 59 °F (15 °C), therefore, an increased dosage should invariably be used. SIHAZYM Flot enzyme is inactivated at temperatures exceeding 108 °F (60 °C) and by contact with bentonite.

If desired, bentonite treatment should be performed when the depectinization is completed; otherwise, enzymes are adsorbed and not efficient.

#### Safety

The product is a crystal clear, odorless, purified, liquid preparation. The product complies with FAO/WHO JEFCA and FCC recommended specification for food grade enzymes, supplemented with maximum limits of 104/g for total viable count.

When used as directed no negative effects are known.

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

#### Storage

When SIHAZYM Flot enzyme is stored at a temperature of 68 °F (20 °C), the declared activity is maintained for at least 3 months. For longer storage periods, a loss of activity of 1 – 2 % per month may occur. When SIHAZYM Flot enzyme is stored at 0 – 18 °F (0 – 10 °C), the declared activity is maintained for at least one year.

#### Delivery Information

SIHAZYM Flot enzyme is sold under article no. 95.272 and is available in the following package size:

2.2 lb (1 kg)      PE bottle

## Certified Quality

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During the production process, SIHAZYM Flot enzyme is constantly monitored to ensure consistently high quality. These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs.

Strict controls are carried out immediately before and during final packaging.

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