

## Enzyme Preparation

### SIHA® Pectinase W Liquid

SIHA Pectinase W Liquid enzyme is a highly active enzyme preparation capable of dissolving pectin that is formulated produced by *aspergillus niger* submers-fermentation culture especially for wine making. It helps to increase the juice yield and improves the extraction of color and aroma. It enhances the quality of the wine and lowers production costs.

The special advantages of SIHA Pectinase W Liquid enzyme:

- Maximum pectolytical activity
- Increases and accelerates the juice yield
- Improves the quality of the wine naturally through increased extraction of color, aroma, and bouquet constituents
- Free of depectinase
- Through the fast decomposition of pectins and slimy substances red wine mashes are easy to press

#### Application

SIHA Pectinase W Liquid enzyme should come into intimate contact with the pectin to be decomposed and should therefore be added to the mash or must in an even and continuous supply (body feed), e.g. using a measuring cup, whereby it does not have to be weighed out.

The optimum application temperature is between 59 and 122 °F (15 and 50 °C).

The figures given in the following table are provided as a guide and may vary depending on the vintage, maturity and growing area of the wine. When making red wine by the high-short pasteurization method it has proven effective to subsequently ferment the pressed must again with approx. 2.56 oz/1,000 gal (2 ml/hl) SIHA Pectinase W Liquid enzyme in order to decompose difficult-to-filter slimy substances and colloidal haze.

| Application                                      | Qty oz/<br>1,000 gal<br>(ml/hl) | When to<br>add   | Standing<br>time<br>in h    |
|--|---------------------------------|--|-----------------------------|
| White wine mashes                                | 4 – 8<br>(3 – 6)                | after<br>crushing  | 1 – 3                       |
| Special Silvaner mashes                          | 5 – 10<br>(4 – 8)               | after<br>crushing to<br>the mash                                 | 2 – 5                       |
| Red wine mash fermentation                       | 4 – 8<br>(3 – 6)                | after<br>crushing to<br>the mash                                 | during<br>fermen-<br>tation |
| Red wine mashes that are to be flash pasteurized | 2.5 – 6<br>(2 – 5)              | after cooling<br>to at least<br>122 °F<br>(50 °C) to<br>the mash | 3 – 8                       |
| Must processing:<br>Must reserves                | 4 – 6<br>(3 – 5)                | after<br>pressing to<br>the must                                 | 2 – 5                       |
| Must made from botrytic harvest                  | appr. 6<br>(5)                  | before<br>fermentation<br>to the must                            |                             |
| New wine that is difficult to clarify/filter     | appr. 9<br>(7)                  | 7 days<br>before<br>fining/filtra-<br>tion to the<br>new wine    |                             |
| Improvement of the Cross-Flow filtration         | appr. 13<br>(10)                | 7 days<br>before<br>filtration to<br>the new<br>wine             |                             |



## Product Characteristics

SIHA Pectinase W Liquid enzyme is a combination of special highly active pectolytic enzymes which promote fast and complete decomposition of pectin in grapes, mashes and new wines. It is free from contaminants that split depectin (depectinase, chlorogenic acid, esterase). Depectins present in the wine are not affected. The wine retains its elegance, fruity characteristic and freshness. In mash fermentation the protopectin of the fruit is mainly dissolved. Hereby the juice bound in the cellular tissue is released, giving more must and so increasing the efficiency for pressing; the draining and pressing time is shorter. More color, aroma and bouquet constituents are extracted. This often enhances the quality of the wine substantially. Especially in the case of red wines that are obtained by heating the rapid decomposition of pectin and slimy substances ensures good maceration of the mash and high color extraction. Colloidal haze and yeast glucans are decomposed. Solids precipitate quickly, the sediment is compact and the volume is often smaller. Separators work much more effectively and the filtration efficiency is greatly enhanced, especially in the case of harvests infected with botrytis cinerea.

## Safety

If SIHA Pectinase W Liquid enzyme is used properly and correctly no detrimental effects are known. Since it can be easily mixed in, no health risks are involved.

## Storage

SIHA Pectinase W Liquid enzyme is supplied in handy polyethylene screw-top bottles. The coded bottling date is marked on the edge of the label.

Storage should be stored in a cool and dry place. At a storage temperature of 68 °F (20 °C) it will retain its full strength for three months, after which a loss of activity of 1 – 2% per month is to be expected.

If stored in a cool place 39 °F (4 °C) we guarantee unrestricted efficiency for 12 months.

## Delivery Information

SIHA Pectinase W Liquid enzyme is sold under article no. 95.273 and is available in the following package size:

2.2 lb (1 kg) PE bottle  
(12 x 2.2 lb (1 kg) bottle in cardboard box)

55.1 lb (25 kg) PE canister

## Certified Quality

SIHA Pectinase W Liquid enzyme is monitored constantly during the production process to ensure consistently high quality. This covers the technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.

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