

## **PREDENZYM CLEARFAST**

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### **SETTLING AND CLARIFICATION ENZYMES**

#### **WINE-MAKING CHARACTERISTICS**

- Pectin lyase/PL :  $\geq 100$  U/g
- Polygalacturonase/PG :  $\geq 3500$  U/g
- Pectin methylesterase/PE :  $\geq 700$  U/g

#### **TO USE**

- The enzyme **CLEAR FAST** allows the acceleration of white and rosé grape settling.
- Improves clarification of wines and facilitates lees sedimentation during fining.
- Its activity has significant impact on the duration time as well as on the result obtained.

#### **DOSAGE**

From 5 to 20 ppm

#### **STORAGE**

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odours.

#### **PACKING**

Pot of 250g and box of 4kg.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**