

## **PREDENZYM SUPER SPEED**

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### **LIQUID ENZYME FOR SPECIAL CLARIFICATION FOR DIFFICULT MUSTS**

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

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

#### **PROPERTIES**

- The enzyme **SUPER SPEED** is particularly developed for the debourbage of musts with very high content of pectins produced from vines such as Ugni Blanc, Chardonnay, Sauvignon and any other type considered difficult to clarify.
- Its activity has significant impact on the duration time as well as on the result obtained.
- Its liquid formulation makes it easier to use than the solid enzymes (powder).

#### **TO USE**

Dilute **SUPER SPEED** in 10 times its weight of must and incorporate the solution into the tank.

#### **DOSAGE**

From 0.5 to 2 ml/100L.

#### **STORAGE**

Any started bottle must be closed again and used in the three months.

Keep in a dry and cool place in a lower or equal temperature in 4°C. Her activity diminishes by half from year to year when it is stocked between 15 and 20°C.

#### **PACKING**

Plastic can of 1 and 25kg.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**