

THERMO PLUS

PECTOLYTIC ENZYME PREPARATION, PURIFIED FOR CLARIFYING RED GRAPE JUICE DERIVED FROM THERMO-TREATMENT.

WINE-MAKING CHARACTERISTICS

Polygalacturonase (PG): ≥ 2800 U/g

PROPERTIES

THERMO PLUS has been formulated for recreating grape enzyme activity which has been destroyed during thermovinification or flash pasteurization.

THERMO PLUS

- Improves the clarification of juice derived from thermovinification and « Flash détente » thanks to high hydrolysis activity of the soluble pectic chains which are extracted in higher quantities during thermotreatment and maceration.
- Rapidly reduces must viscosity.
- Optimizes must deposit settling.
- Allows the press to be clarified and improves wine filterability.

OENOLOGICAL APPLICATIONS

THERMO PLUS is recommended for all red grape varieties for the production of fruity wines intended for rapid consumption.

TO USE

THERMO PLUS can be applied to cooled must straight after leaving the heating or détente tank (temperature $< 50^{\circ}\text{C}$).

- 1- Dissolve **THERMO PLUS** in 10 times its weight in water, must or wine. The product dissolves immediately at room temperature;
- 2- Incorporate at maceration (as early as possible), a dosing pump or a drip for improved homogenisation. Otherwise, carry out light homogenisation.

DOSAGE

- Thermovinification: 30 to 40 ppm
- «Flash détente»: 40 to 50 ppm

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 25 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX