



# DECAZYM®

POOL OF ENZYMES WITH HIGH PECTOLYTIC ACTIVITY



## COMPOSITION

Liquid pectolytic enzyme.



## CHARACTERISTICS

DECAZYM® is an enzyme pool resulting from applied research, made of pectolytic enzymes.

The solution is stable and can be used even after longer periods of storage.



## APPLICATIONS

DECAZYM® is particularly suitable in processes requiring horizontal centrifuges or Decanter on destemmed and crushed grapes.

Such process has been made with the evaluation of the colloidal interactions and the surface electrical charge of adjuvants. For this purpose there's a specific device, the Streaming Current Detector (SCD) which measures the potential flux and allows to titrate its surface electrical charge, with a polyelectrolyte solution. The gelatine DECA-GEL® has been selected for its characteristics that perfectly match the parameters of this innovative process: to have the best performances we recommend the use of DECAZYM® followed by a proportional dosage of DECAGEL® by means of IN LINE JU.CLAS. dosing devices.

**When using DECAZYM® comply with the relative legal regulations in force.**

ENZIMI



# DECAZYM®

POOL OF ENZYMES WITH HIGH PECTOLYTIC ACTIVITY



## DIRECTIONS FOR USE

DECAZYM® is a ready-to-use preparation. Add DECAZYM® to the wine to be treated, ensure perfect homogenization and leave it at least 2 hours of contact time; it is recommended to add to the grapes immediately after the harvest, for hand and machine harvested grapes.

As per all the enzymatic preparations, the activity of DECAZYM® slows down at low temperatures.

DECAZYM® is not inhibited at the usual dosages of sulphur dioxide.



## DOSAGE

From 5 to 10 g/hL.



## PACKAGING

1 kg bottles.  
25 kg poly laminate canisters.



## STORAGE

Store in a cool place. Carefully close packages after opening.



## HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).