

Enzyme Treatment

SIHAZYM® Wine Clear

Granulated Wine Enzyme Compound with Pectolytic and β -Glucanase Activity

SIHAZYM Wine Clear enzyme is a pectolytic wine enzyme with β -1,3-1,6-glucanase activity. It helps to improve the natural clarification of wine after alcoholic fermentation and to achieve gentle wine filtration. This enzyme can be used in the must-mash stage and throughout the entire alcoholic fermentation process. The pectolytic activity aids decomposition of the pectins in white wine mashes and in must preclarification. During the alcoholic fermentation process, the β -glucanase activity degrades β -glucans in grapes affected by botrytis.

The specific advantages for SIHAZYM Wine Clear enzyme:

- Use in grape mash
- Increased yield and dry marc
- Improved must preclarification
- Degradation of β -glucans in grapes affected by botrytis
- Improved wine clarification and aided natural clarification of wine
- Improved clarification and fine filtration

Application

SIHAZYM Wine Clear enzyme is suitable for degrading pectin in grape mash. The ratio of pectolytic enzyme activities of polygalacturonases and pectin methyl enables rapid degradation of grape mashes. The result is improved wine press yield at constant wine press pressure. The secondary β -glucanase activity degrades the β -glucans particularly present in grapes infected by botrytis. In the young wine stage, this results in improved natural clarification of the wine and very gentle wine filtration.



Dosage

Application	Dosage lb /1,000 gal (g/100 kg mash)	Period
Mash	0.25 – 0.42 (3 – 5)	4 – 6 hrs
During alcoholic fermentation	0.25 – 0.33 (3 – 4)	
During alcoholic fermentation of botrytisinfected grapes	0.42 – 0,58 (5 – 7)	

The temperature range is between 9 and 45 °F (5 and 25 °C). SIHAZYM Wine Clear enzyme is standardized to 53.6 °F (12 °C).

Activity

SIHAZYM Wine Clear enzyme has an activity of 7500 PGNU/g (polygalacturonase) and 200 BGXU/g (1,3-exoglucanase). The product is cleaned of cinnamyl esterase activity.

Special Notes

Enzymes are irreversibly damaged through adsorption on contact with bentonite.

Any bentonite treatment that may be required should therefore be carried out before the enzyme treatment, since otherwise the enzyme would be adsorbed and thereby deactivated by the bentonite. The application of up to 0.002 lbs/0.26 gal (1.000 mg/l) SO₂ has no influence on enzyme activity.

Safety and Purity

The product is a white, soluble micro-granulate without preservatives and is practically dust-free. The product meets the FAO/WHO JEFCA and FCC recommendations for food enzymes, supplemented by an upper limit value of 104/g for the total bacterial count.

When used as directed no negative effects are known.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

SIHAZYM Wine Clear enzyme can be stored for up to 36 months at 39.2 – 42,8 °F (4 – 6 °C), approx. refrigerator temperature) without losing its specified activity. The product should be stored tightly sealed in a dry place.

Delivery Information

SIHAZYM Wine Clear enzyme is sold under article no. 95.141.001 and is available in the following package size:

0.22 lb (100 g) can with dosage spoon

Certified Quality

During the production process, SIHAZYM Wine Clear enzyme is constantly monitored to ensure consistently high quality.

Strict controls are carried out immediately before and during final packaging.

North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altludersheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China

No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil

Rua Clark, 2061 - Macuco
13279-400 - Valinhos, Brazil
Tel: +55 11 3616-8400

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

EN
1 B 1.6.83
12-2016



Powering Business Worldwide

© 2016 Eaton. All rights reserved. All trademarks and registered trademarks are the property of their respective owners. All information and recommendations appearing in this brochure concerning the use of products described herein are based on tests believed to be reliable. However, it is the user's responsibility to determine the suitability for his own use of such products. Since the actual use by others is beyond our control, no guarantee, expressed or implied, is made by Eaton as to the effects of such use or the results to be obtained. Eaton assumes no liability arising out of the use by others of such products. Nor is the information herein to be construed as absolutely complete, since additional information may be necessary or desirable when particular or exceptional conditions or circumstances exist or because of applicable laws or government regulations.