

Enzyme Treatment

SIHAZYM™ A Granulated

Enzyme Compound for Flavor Release in Wine Production

SIHAZYM A Granulated enzyme is a granulated enzyme compound produced from a selected *aspergillus niger* strain through submerge fermentation. SIHAZYM A Granulated enzyme is highly concentrated, cleaned, mixed compound containing pectinases, and beta glucosidases that has been specially selected for promoting the typical bouquet and flavor of young white and rosé wines by releasing grape aroma substances (terpenes). The pectinase activities of SIHAZYM A Granulated enzyme improve the clarification and filterability of young wines.

Application

SIHAZYM A Granulated enzyme was developed for flavor release in young wines containing mainly terpene glycosides as flavor precursors such as Muscat varieties, Gewuerztraminer, and other related varieties. The active enzyme components of SIHAZYM A Granulated enzyme are easily soluble in must or water in concentrations commonly encountered under normal working conditions. Add a 10% solution of the product to the abating fermentation stage or at the end of the alcoholic fermentation. Before treating the young wines with sulfur, it is advisable to terminate the enzyme activity by adding 0.83 lb/1,000 gal (10 g/hl) of SIHA® Active Bentonite G fining agent.

The presence of glucose reduces the enzyme activity. At a rest sugar content of 0.25 – 0.83 lb/gal (30 – 100 g/l) the activity period should therefore be doubled.

Dosage

Application	Dosage lb/1,000 gal (g/hl)	Duration
Flavor release in young white or rosé wines	0.17 – 0.42 (2 – 5)	10 – 15 days
Sweet wines	0.67 – 0.83 (8 – 10)	15 – 20 days

Activity

SIHAZYM A Granulated enzyme has a polygalacturonase activity of 6,200 PGNU/0.002 lb (3,500 PGNU/g) and a glucosidase activity of 350 β -glucosidase/0.02 lb (200 BGX/g).

Special Notes

Enzymes are irreversibly damaged through adsorption on contact with bentonite. The enzyming reaction must be completed before the application of bentonite, or the bentonite must be removed before the enzyme is added. Any bentonite treatment that may be required should therefore be carried out before the enzyme treatment, because otherwise the enzyme would be adsorbed and deactivated by the bentonite.

The application of up to 1.25 lb/1,000 gal (150 mg/l) SO₂ has no influence on enzyme activity.

Application of activated carbon significantly reduces the enzyme activity. Simultaneous application of enzymes and activated carbon should therefore be avoided.

Because of the risk of decolorization, SIHAZYM A Granulated enzyme is not recommended for red wines.

Each 0.22 lb (100 g) can includes a 0.011 lb (5 g) dosing spoon.

Safety and Purity

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

Storage

SIHAZYM A Granulated enzyme is a micro-granulate and therefore particularly stable. When stored at 39.2 – 42.8 °F (4 – 6 °C, ~ refrigerator temperature), the product retains its stated activity for three years.

Delivery Information

SIHAZYM A Granulated enzyme is sold under article no. 95.132.001 and is available in the following package size:

0.22 lb (100 g) can



Powering Business Worldwide

Certified Quality

SIHAZYM A Granulated enzymes are inspected regularly during the production process to ensure consistently high product quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls are also carried out immediately before and during final packaging.

SIHAZYM A Granulated enzymes meet the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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 Altlußheim, 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 1.2.5.3
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.