

WINEMAKING ENZYMES – 2009

WHITE WINEMAKING

PRODUCT CODE	DESCRIPTION	DOSAGE
WP ENZOPTI P15 - 50	<p>OPTIVIN P15 ENZYME Dosage Rate : 10 – 25g/ tonne for hold time of 2-4 hours at ambient temperatures. DISCUSSION OPTIVIN P15 (powder), in sealed, 50g foil packs can be sent by Aust. Post. It has high activity and a long shelf life (keep refrigerated). OPTIVIN P15 increases press efficiency, juice yields and clarification in white wine Note : Refer Technical Data sheet</p>	<p>Dosage: 2 – 5T \$25.00(50g) /2 Tonne</p>
WP ENZANPRC – 30g	<p>ANPROCHARD Dosage rate : 20 – 40g/(16 – 32ml)T Dosage rate depends on temp. of juice/ must and enzyme contact time. Nominal Dosage Rate : 30g(24ml)/ T DESCRIPTION Developed to complement the chardonnay grape varietal to increase juice clarity, yield and the delicate flavour balance. ANPROCHARD is temperature tolerant, remains active at temp's as low as 5C. Refer Technical Data sheet for details</p>	<p>Dosage : 0.75 – 1.5T 30g(24ml)/ Tonne</p> <p>N = Nominal/Dosage</p>
WP ENZANPRC – 250g	ANPROCHARD – 250g (200ml)	N/Dosage: 8 T
WP ENZANPRC – 500g	ANPROCHARD – 500g (400ml)	N/Dosage: 16 T
WP ENZANPRC - 1kg	ANPROCHARD – 1Kg (800ml)	N/Dosage: 32 T
WP ENZANPRC - 3.1kg	ANPROCHARD – 3.125Kg (2.5L)	N/Dosage: 100T
WP ENZANPRC - 6.2kg	ANPROCHARD – 6.25Kg (5L)	N/Dosage: 200T
WP ENZANPRC - 25kg	ANPROCHARD – 25Kg (20L)	N/Dosage: 800T
WP ENZANPRC - 50kg	ANPROCHARD – ≥ 50Kg (40L)	N/Dosage:1600T

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WP ENZAROMP-250g	<h3 style="color: blue;">AROMA PLUS</h3> <p>Dosage Rate:12.5g(10)- 37.5g(30ml)/100L depending on temperature and contact time Nominal Dosage rate : 25g(20ml) / 100L 250g(200ml)/ 1000L</p> <p>DESCRIPTION Contains beta-glucosidase responsible for releasing aromatic terpenes (ie grape aromas) present in the skins. Suitable for use with aromatic grape varieties such as riesling, traminer & sauvignon blanc, etc. AROMA PLUS should be added post-fermentation, since beta- glucosidase activity is inhibited by sugar.</p> <p>DOSAGE RATE The nominal dosage rate of 20ml/100L may need to be increased in situations where 1.The enzyme is added to cold juice (less than 10C) or must. 2.The contact time is of a short duration. Optimum contact time : 4 - 6 weeks Note : Refer Technical Data sheet</p>	<p>Dosage : 1 – 2Tonne 250g (200ml)/ 1000L</p> <p>N = Nominal Dosage</p>
WP ENZAROMP -500g	AROMA PLUS - 500g (400ml)	N/Dosage: 3T
WP ENZAROMP -1Kg	AROMA PLUS - 1Kg (800ml)	N/Dosage: 6T
WP ENZAROMP -2Kg	AROMA PLUS – 2.5Kg (2000ml)	N/Dosage: 15T
WP ENZAROMP -5Kg	AROMA PLUS – 5.0Kg (4000ml)	N/Dosage: 30T

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<p>WP ENZANPPT – 50g</p>	<p style="text-align: center;">ANPROPECT 500EP</p> <p>Dosage Rate : 30 -70g(24ml-56ml)/Tonne Nominal Dosage Rate : 50g(40ml)/Tonne</p> <p>DESCRIPTION This enzyme is a combination of cellulase and pectinase specifically developed for use in the Wine Industry. This enzyme can be added to the juice at either the macerating or clarification stages and is extremely temp. tolerant, remaining active at temperatures as low as 5C.(such as chilled must).</p> <p>Note : Refer Technical Data sheet</p>	<p>Dosage: 0.6 – 1.4T 50g(40ml)/ 1T</p>
<p>WP ENZANPPT – 250g</p>	<p>ANPROPECT 500EP- 250g (200ml)</p>	<p>N/Dosage: 5T</p>
<p>WP ENZANPPT – 500g</p>	<p>ANPROPECT 500EP - 500g (400ml)</p>	<p>N/Dosage: 10T</p>
<p>WP ENZANPPT - 1kg</p>	<p>ANPROPECT 500EP - 1Kg (800ml)</p>	<p>N/Dosage: 20T</p>
<p>WP ENZANPPT- 3.1kg</p>	<p>ANPROPECT 500EP – 3.125Kg (2.5L)</p>	<p>N/Dosage: 62.5T</p>
<p>WP ENZANPPT- 6.2kg</p>	<p>ANPROPECT 500EP – 6.25Kg (5L)</p>	<p>N/Dosage: 125T</p>
<p>WP ENZANPPT- 25kg</p>	<p>ANPROPECT 500EP - 25Kg (20L)</p>	<p>N/Dosage: 500T</p>
<p>WP ENZANPPT- 50kg</p>	<p>ANPROPECT 500EP - ≥ 50Kg (40L)</p>	<p>N/Dosage: 1000T</p>

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RED WINEMAKING

VP ENZTINT - 25g	<p style="text-align: center;">CRYSTALZYME TINTO</p> <p>Dosage Rate: 12.5g(10) – 31.25g(25ml) / T Nominal Dosage Rate : 25g(20ml)/ Tonne Dosage rate depends on temperature of must and enzyme contact time.</p> <p>DESCRIPTION CRYSTALZYME TINTO Increases Colour Extraction and Juice yields in Red Wines from 30- 60 L/ Tonne.</p> <p>Refer Technical Data sheet for details.</p>	Dosage:(1 - 2T) 25g(20ml) /T
VP ENZTINT - 125g	CRYSTALZYME TINTO – 125g (100ml)	N/Dosage: (5T)
VP ENZTINT - 250g	CRYSTALZYME TINTO – 250g (200ml)	N/Dosage: (10T)
VP ENZTINT - 500g	CRYSTALZYME TINTO – 500g (400ml)	N/Dosage: (20T)
VP ENZTINT -1kg	CRYSTALZYME TINTO – 1Kg (800ml) 1 pack	N/Dosage: (40T)
VP ENZTINT -5kg	CRYSTALZYME TINTO - 5Kg (4000ml) 5 packs	N/Dosage: (200T)
VP ENZTINT -10kg	CRYSTALZYME TINTO -10Kg(8000ml) 10 packs	N/Dosage: (400T)

PLEASE NOTE

The Optimal Dosage Rate for each of the enzymes listed is dependant on the following;

1. **The temperature of the juice/ must**
 - **A higher dose rate is required for colder juice and**

2. **The period of time during which the enzyme is in contact with the juice/ must.**
 - **Short contact periods require higher dose rates, while longer contact times, lower dose rates**