



ANPROPECT 500EP

TECHNICAL INFORMATION SHEET

ANPROPECT 500EP - Wine Enzyme

PRODUCT CODE: WP30E1 ENZANP - FOOD GRADE PRODUCT

INTRODUCTION

ANPROPECT 500EP is a combination of cellulase and pectinase derived from a selected strain of *Aspergillus niger*.

ANPROPECT 500EP has been specifically developed for use in the wine industry. This enzyme can be added to the juice at either the macerating or clarification stage. This enzyme combination is extremely temperature tolerant and will be active at temperatures as low as 5° C (ie chilled must).

PHYSICAL FORM

A slightly viscous, dark amber free flowing liquid, with a characteristic sweet smell.

INGREDIENTS

Pectinase enzyme concentrate
Cellulase enzyme concentrate
Stabilisers

SPECIFICATION

All analytical methods available on request

Activity

Pectinase AJDU u/ml: >32,000
Cellulase CMC U/ml: >1,000

Heavy Metals

Meets FCC specification for food grade enzymes
Total heavy metals: <40ppm
Lead: <10ppm
Arsenic: <3ppm

Microbiological

T.V.C.: <50,000/ml
Coliforms: <30 CPU/ml
Salmonella: absent in 25g
E. coli: absent in 25 g
Yeast & Moulds: <200/ml
T.E.: < 30/ml

DOSE RATES

Recommended dose rates for **ANPROPECT 500EP** is between 40 – 100 mg/L. Please note ; this rate should be optimised to suit the particular application.

APPLICATION

ANPROPECT 500EP is a balanced complex of enzyme activities which hydrolyse pectic substances leading to de-pectinisation and clarification of juice.

The use of **ANPROPEC 500EP** offers the following advantages:

- (1) Treatment of the fruit will lead to rapid processing with maximum yield of both free run and total juice.
- (2) De-pectinisation of the juice. This results in more rapid floc formation while the lowered viscosity facilitates subsequent clarification and/or filtration.
- (3) Rapid clarification leading to reduced flavour damage from oxidation or premature fermentation.
- (4) Reduction in high molecular weight polysaccharides which can result in unwanted haze.
- (5) Is active at low temperatures making it ideal for addition to chilled wine must.

ACTIVITY PROFILE

Temperature range:

5°C - 60°C (working range) with optimum activity between 45°C - 55°C.

pH range:

pH 2.5 -pH 5.5 (working range) with optimum activity at pH 3.0 - pH 5.0.

STORAGE/STABILITY

ANPROPECT 500EP should be stored at temperatures of less than 20°C where the declared enzyme activity will be maintained for at least 6 months.

HEALTH & SAFETY

A **Material Data Sheet** is available on request. Skin contact should be avoided. In case of accidental spillage wash area thoroughly with water.

PACKAGING

Pack sizes available: 50g(40ml) to 25Kg (20L)