

## MACER8™ W - M264L



- Enhanced flavour development in white wines
- Increased must yield
- Fast clarification
- Effective depectinisation
- Enhanced white wine colour

MACER8™ W contains a unique blend of pectinase, glycosidase and macerating enzymes, specially formulated for white wine production. These activities break open the fruit tissues and hydrolyse the insoluble pectins, resulting in an increased yield of juice from the grape and fuller flavour release.

The degradation of complex polysaccharides aids rapid clarification of the juice.

The high levels of glycosidases convert tasteless glycosides to terpenols, which enhance the nose, flavour and the colour of the juice. MACER8™ W also contains anthocyanase which removes traces of red colour caused by anthocyanins, providing improved colour for white wine.

MACER8™ W works well at the normal pH of grape juice and can be used on grapes of all varieties. The amount of bound flavour released will vary from variety to variety.

### S P E C I F I C A T I O N

Activity	PG (Endogalactouronase) 700 U/g
Biological Source	<i>Aspergillus oryzae</i> & <i>Trichoderma longibrachiatum</i>
Form	Brown liquid
Working pH	3.0 - 5.0
Temperature range	10 - 60°C

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## APPLICATION & DOSAGE

MACER8™ W has been designed specifically for wines from white grape varieties. The normal pH and constituents of grape juice and the corresponding pulps are ideal for all activities in MACER8™ W. The enzyme can be diluted in water to assist in distribution throughout the crushed or homogenised pulp. The diluted enzyme should be used within 24 hours. As a guide juice extraction is carried out at a dose rate of 100 ml/tonne in the crusher/pulper stage, juice clarification is carried out at a dose rate of 10 - 20 ml/tonne in the holding tank. MACER8™ W can be used on grapes of all varieties but the amount of bound flavour varies between varieties. Grape varieties such as Sauvignon have little bound flavour so little flavour improvement can occur. Varieties such as Syrah and M.Otonel will yield well over 1 mg/litre of bound flavour. Exposure to temperatures above 75°C will inactivate the product in minutes. In common with other pectinases the activity of MACER8™ W is reduced by bentonite and it is recommended that the enzyme action is allowed to complete before bentonite treatment is performed.

### HEALTH AND SAFETY

Always read the Health and Safety sheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

### STORAGE

Activity will remain above the minimum analysis specification for at least 6 months from the date of the Batch Certificate of Analysis, when stored below 20°C. Refrigeration is advantageous but not essential.

### ALLERGENS

May contain trace amounts of dairy lactose and soy products as a carry-over from fermentation substrates used in production.

### FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

### QUALITY

#### 1. Food Safety Policy

The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

#### 2. Good Manufacturing Practice (GMP)

The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

#### 3. ISO9001

Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

### AVAILABILITY

Liquids: standard 25kg nett plastic jerry cans. Non-standard quantities of 5kg, 215kg and 1000kg are also available for some products, please enquire.



The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.

**Disclaimer:** Biocatalysts uses every possible care in preparing the information herein given but cannot accept liability whatsoever in connection with it, neither does it guarantee uses as described without prior testing or that does not infringe third party's patent rights.



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