

Applications	Enzyme	Type	Advantages
White must Clarification	Endozym Active	Granular pectinase	To break down pectins before cold settling
	Endozym E-Flot	Liquid pectinase for flotation	Fast acting for flotation
	Endozym Ice	Cold liquid pectinase	Pectinase not inhibited by cold temperature
	Endozym ICS 10 Éclair	High concentration liquid pectinase	Very high activity
	Endozym Micro	Liquid pectinase enzyme	High activity
	Endozym Muscat	Granular pectinase for difficult must	Side-activity to untangle pectins
Aromatic cold maceration enzyme	Endozym Cultivar	Pectinase plus Cellulase	It weakens the cell walls in the pulp facilitating aromas extraction
Color enzyme	Endozym Contact Pelliculaire	Pectinase plus Cellulase	Improves extraction from skins
	Endozym ICS 10 Rouge	high concentrated liquid enzyme	Very high activity maceration-color extraction
	Endozym Rouge Deep Skin	Concentrated liquid enzyme	High activity targeted to thick skins
	Endozym Rouge Light Skin	Concentrated liquid enzyme	Activity targeted to thin skins
Aroma enhancement	Endozym β -Split	B-glucosidase	Varietal aroma release - terpenes
	Endozym Thiol	Liquid carbon-sulfur lyase	Varietal aroma release- thiols
Maturation enzymes	Endozym Glucapec	Glucanase/Pectinase	Degrades Glucans, improve filterability
	Endozym Antibotrytis	Pectolitic enzyme with high secondary activity and β -glucanase	Treatment of Botrytis-affected grapes
Microbial Control	Lysocid W	Lysozyme	damages or kills LAB
Specialty enzymes	Endozym TMO	Pool of enzymatic activities for Flash-Détente technology and Thermo	For the clarification of heat extracted musts.
	Endozym PL	Purified Pectin lyase	Depectinization without methanol production
	Endozym Pectofruit USP	Enzymatic preparation for the treatment of apple juices	Apple juices difficult to be depectinized
	Endozym Pectofruit , Pectofruit Plus	Pectinases for increasing yield and help clarification of cider and perry	Insures total degradation of the fruit structure before pressing
	Endozym Citrus Cloudy	Concentrated and purified pectolitic enzyme	reduce viscosity and to stabilize the cloudy matter in citrus juices
	Endozym Alphamyl FJ	α -amylase enzyme for the clarification of cider and perry	To avoid possible starch related haze and to facilitate ultra filtration

Pectinases activity (U/g)			Cellulases and hemicellulase (U/g)	Rhamnosidase-arabinosidase (U/g)	β glucans activity (U/g)	Other activities
PL	PG	PE	CMC	ARA	BGX	
•	•	•	•	N/D	N/D	N/D
•	•	•	N/D	•	N/D	N/D
•	•	•	•	N/D	N/D	N/D
•	•	•	•	N/D	N/D	N/D
•	•	•	•	N/D	N/D	N/D
•	•	•	•	•	•	N/D
•	•	•	•	N/D	N/D	β -glucosidase
•	•	•	•	N/D	N/D	N/D
•	•	•	•	N/D	N/D	N/D
•	•	•	•	•	N/D	N/D
•	•	•	•	•	N/D	N/D
•	•	•	•	N/D	N/D	β -glucosidase
•	N/D	N/D	N/D	N/D	N/D	β -glucosidase; Sulfur lyase
•	•	•	•	N/D	•	N/D
•	•	•	N/D	•	•	N/D
N/D	N/D	N/D	N/D	N/D	N/D	Lytic enzyme
•	•	•	•	•	N/D	N/D
•	N/D	N/D	N/D	N/D	N/D	N/D
•	•	•	•	N/D	N/D	N/D
•	•	•	N/D	N/D	N/D	N/D
•	•	•	N/D	N/D	N/D	N/D
N/D	N/D	N/D	N/D	N/D	N/D	amylase