



ENZYME	TYPE	ACTIVITY	DOSAGE
PECTINASES FOR MUST CLARIFICATION			
Endozym Active	Granular pectinase enzyme	To break down pectins before must settling or flotation	20-40 grams per ton of grape
Endozym Flotation	Liquid pectinase enzyme for must clarification through flotation or cold settling	Fast acting, it promotes the hydrolysis of the pectins and the separation of juice from the pomace	5-10 ml per ton of grapes (5.75 - 11.5 grams per ton)
Endozym Ice	Extra rapid liquid pectinase enzyme	Very fast de-pectinization that also prevents the inhibition of limiting factors like cold, low pH or SO ₂	2-6 ml per ton of grapes (about 2.3-6.9 grams per ton)
Endozym ICS 10 Éclair	High concentration liquid pectinase enzyme	The higher concentration guarantees a longer shelf life & makes the package very easy to store in a small, refrigerated space.	1.5 to 5 ml per ton of grapes (about 1.7-5.75 grams/ton)
Endozym Micro	Liquid pectinase enzyme	Promotes the hydrolysis of the pectins and the separation of juice from the pomace, resulting in an increase of free-run juice yield	2-6 ml per ton of grapes (about 2.3-6.9 ml per ton)
Endozym Muscat	Granular pectinase for "harder to clarify" varieties	Arabanase and rhamnosidase are key ingredients that allow Endozym Muscat to quickly de-pectinize the most challenging varieties	20-40 grams per ton of grape
AROMATIC COLD MACERATION ENZYMES			
Endozym Cultivar	Granular enzyme for cold maceration of white grapes	Used at the press or added to the must going to the cold maceration tank. It weakens the cell walls in the pulp facilitating aromas extraction	20-40 grams per ton of grapes
COLOR ENZYMES			
Endozym Contact Pelliculaire	Granular maceration/color-extraction enzyme	Facilitates the dissolution of anthocyanins and improves tannin extraction from skins	20-40 grams per ton of grapes
Endozym ICS 10 Rouge	Liquid maceration-color extraction concentrated enzyme	Allows must to penetrate the cellular walls, enabling rapid color and phenolic extraction	1 to 3 ml per ton of grapes (1.15-3.45 grams/ton)
 Endozym Rouge deep skin	To extract color and minimize lees in varieties with thicker skin	Reduces maceration times and the need for excessive pump overs.	10 ml per ton of grapes
 Endozym Rouge light skin	To extract color and minimize lees in varieties with thinner skin	Allows to maximise the concentration of polyphenols and varietal aromas of varieties with thinner skins	10 ml per ton of grapes

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AROMA AND GLUCANASE ENZYMES			
Endozym Antibotrytis	Mix of various activities including glucanase to reduce impact of Botrytis cinerea and mold in general	Reduces the PPO laccase released from botrytis and responsible for molded wine oxidation. Also reduces excessive glucans.	30-50 grams per ton of grapes or 20-40 grams per hl of wine (1.5-3 lbs./1,000 gallons)
Endozym β -Split	Granulated Beta-Glucosidase specific for aroma extraction	Beta-Glucosidase for aroma enhancement	2- 5 grams per Hl or 20-50 ppm
Endozym Thiol	Liquid carbon-sulfur lyase	It favors the hydrolysis of the thiols precursors and enhances their expression in the wine	20-40 ml (23-46 g) per ton of grape, or 20-40 ppm on must
Endozym Glucapec	Glucanase/Pectinase	To facilitate filterability in wines rich in glucans and to extract polysaccharides from lees	2 to 4 g/hl or 20-40 ppm or 1/3 lb/1,000 gllons
FLASH-DÉTENTE TECHNOLOGY AND THERMO			
Endozym TMO	Pool of enzymatic activities	For the clarification of heat extracted musts.	20-40 ppm
APPLE ENZYMES			
Endozym Alphamyl FJ	α -amylase enzyme for the clarification of cider and perry	To avoid possible starch related haze and to facilitate ultra filtration	2-6 ml/100Kg of apples at 45-50°C. Contact time 60 minutes. If heat isn't available, use 20ml/100Kg and double the contact time
Endozym Pectofruit PR:	Cellulase for increasing yield and help clarification of cider and perry	Insures total degradation of the fruit structure before pressing	30 ml/100Kg of apples at °C. If heat isn't available use 70 ml/100Kg