

## ULTRasi G and ULTRasi L

### Static must fining

#### APPLICATIONS

**ULTRasi G and ULTRasi L** are specific pectolytic enzymes for fining and clarifying white grape musts, in different areas and conditions, in a short time (few hours). They are active at an extensive range of pH and temperatures and are available in two types:

**ULTRasi G** is a microgranular form which is almost instantaneously soluble and **ULTRasi L** is a liquid form.

#### ACTIVITY

**ULTRasi G and ULTRasi L** are enzymes with pure pectolytic activity. The balanced content of polygalacturonases, pectin-lyase and pectin-esterases allows for a notable heterogeneous action on white grape musts.

#### ADVANTAGES

- rapid pectin degradation along side a reduction in must viscosity;
- rapid cloudiness sedimentation with a more compact sediment;
- reduced holding time in fining tanks;
- traditional fining agents action enhancement;
- increased yield following pressing;
- decreased operation pressure and consequent increase in product quality (more delicate pressing);
- increase run-off must yield;
- simplification and optimization of subsequent filtration operations.

#### OTHER INFORMATION

##### ULTRasi G and ULTRasi L:

- are derived from *Aspergillus niger*;
- are not derived from genetically modified organisms and do not contain genetically modified organisms.

ENZYME	ACTIVITY	ULTRasi G and ULTRasi L
<b>PL Pectinlyase</b>	Degrades pectins, encouraging a faster clarification.	present
<b>PG Polygalacturonases</b>	Degrades non esterified pectins.	
<b>PE Pectin esterases</b>	Complements the polygalacturonase action	
<b>CE Cinnamyl Esterases</b>	Acts on cinnamic esters from tartaric acid, by liberating volatile phenol precursors which give unpleasant odours.	insignificant
<b>Anthocyanase</b>	Degrades the anthocyanin glucose link hence making it an instable molecule.	insignificant

#### METHOD OF USE

Disperse the product in water or must (1:10 ratio) and add to the mass to be treated.

**ULTRasi L** can be used as is.

SO<sub>2</sub> content (70-100 ppm) does not inhibit enzyme activity.

#### DOSES

**ULTRasi G:** 1-4 g/hl at grape reception or during crushing or at tank filling

**ULTRasi L:** 1-4 ml/hl at grape reception or during crushing or at tank filling.

Higher dosages are recommended to reduce action time at low pH and temperatures.

#### PACKAGING AND STORAGE

**ULTRasi G:** 500 g polilaminated sachets.

**ULTRasi L:** 5 kg cans.

Store sealed containers in a dry, clean area.

