ULTRasi Flot

For a rapid and efficient flotation

APPLICATIONS

ULTRasi Flot expresses its full potential when preparing the must for flotation process, since it is an enzymatic preparation characterized by an excellent combination of fundamental pectolytic activities.
ULTRasi Flot stimulates a rapid decrease in must viscosity, consequently facilitating the particle agglomeration process. This then causes a rapid migration of the solids towards the surface once gas, under pressure, is injected. This gives a more compact cap and notably increases the flotation yield.
ULTRasi Flot is an ideal enzyme to use in continuous or discontinuous (flotation in tank) flotation.

ACTIVITY

ULTRasi Flot is an enzymatic preparation characterized by a high pectolytic activity which facilitates a rapid decrease in viscosity.

ADVANTAGES

- high speed depectinization;
- rapid decrease in viscosity;
- it facilitates solid agglomeration, and increased the flotation yield.

OTHER INFORMATION

ULTRasi Flot

- is derived from *Aspergillus niger*;
- is not derived from genetically modified organisms and does not contain genetically modified organisms.

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

DAL CIN

METHOD OF USE

ULTRasi Flot is a liquid enzyme that can be added as is. However a 1:10 dilution (in water or must) can allow for a better enzyme distribution throughout the mass to be treated.

Before adding the flotation coadjuncts and saturating with gas, be sure the pectins have been degraded, for example by using an insolubility test in alcohol.
SO_2 content (70-100 ppm) does not inhibit enzyme activity.

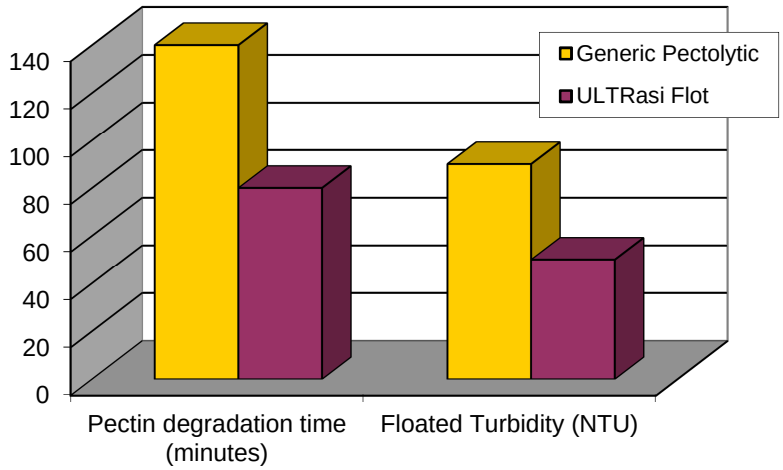
DOSES

1-4 ml/hl during crushing or in tank.

PACKAGING AND STORAGE

1 kg bottles and 25 kg cans.

Store sealed containers in a dry, clean area.



Moscato must (2010) - 2 ml/hl - T=21 °C

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