

## ULTRasi Select

### Fining in difficult conditions

#### APPLICATIONS

**ULTRasi Select** is a granular enzymatic preparation, with an action specific for difficult conditions: unripe grapes, low pH, varieties such as Muscat, Malvasia, Traminer, etc.

#### ACTIVITY

**ULTRasi Select** is characterized by a high concentration of well-balanced pectolytic and hemi-cellulosic activities. This blend allows for a rapid fining of musts coming from grapes with a pectin composition that is difficult to hydrolyse with regular pectinases. Even for grapes that are not very ripe and therefore rich in pectins bound with hemi-cellulases, the use of **ULTRasi Select** improves the lysis, flocculation and sedimentation processes of the lees.

#### 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 Select:

- is not derived from genetically modified organisms and does not contain genetically modified organisms.

ENZYME	ACTIVITY	ULTRasi Select
<b>PL Pectinlyase</b>	Degrades pectins, encouraging a faster clarification.	present
<b>PG Polygalatturonases</b>	Degrades non esterified pectins.	
<b>PE Pectin esterases</b>	Complements the polygalatturonase action	
<b>Hemicellulases</b>	Acts on the skin cellular structure by weakening them and hence favouring extraction phenomena.	present
<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.

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

#### DOSES

During crushing or tank filling:

In very difficult conditions due to variety or pH: 2 g/hl

For difficult varieties in standard conditions: 1-1,5 g/h

For normal varieties: 0,5 g/hl

#### PACKAGING AND STORAGE

50 g can and 500 g bag.

Keep the sealed package in a cool and dry place.

