

LittoZym Sur lies

Oenological, highly active enzyme without cinnamoyl esterase side-activity for optimised yeast lysis for improved structure and more density

Characterization: LittoZym Sur lies promotes the decomposition of fine lees by cell wall perforation. Thus the liberation of mannoproteins from the cell wall is accelerated. In the further enzymatic decomposition process, yeast mannan and yeast secondary substances, as for instance, amino compounds with aroma character are released. Mannoprotein and yeast mannan lead to a more intensive, longer lasting mouthfeel and to a more creamy, mellow taste. The structure and the density are enhanced.

Oenological properties:

Enzyme preparation from *Aspergillus niger* (pectinase, IUB-no.: 3.2.1.15) and *Trichoderma* sp. (β -glucanase, IUB-no.: 3.2.1.58). The enzyme catalyses the degradation of high-molecular pectin to galacturonic acid and methyl groups as well as the degradation of botrytis glucan or yeast glucan to glucose.

- Main activity: 30,000 ASV-U/g total pectinase
- 140,000 PE-U/g pectin esterase
- 9,500 Endo-PG-U/g polygalacturonase
- 6,000 BG-U/g botrytis glucanase
- Side-activity: β -glucosidase
- Purity: free from cinnamoyl esterase (max. 15 CE-U/g)

The given indications on enzyme activity follow the resolutions of OIV Oeno 18/2004, determined by corporate methods of analysis.

- Contains maltodextrin
- Without addition of preservatives
- Non-GMO and non-selfcloning

Dosage: 2-5 g/100 L to the young wine on the fine lees

Dosage recommendations refer to a temperature of 15°C. For improved distribution, dissolve LittoZym Sur lies in a little amount of cold water.

The oenologist advises:

By the time of addition, the contact time and the yeast amount (fine lees), the intensity of the yeast lysis and the intensity of the flavour development is positively affected and controlled.

Packaging: 200 g plastic jar.

Storage: When stored cool and dry, shelf-life is 3 years at least. Best before date and lot number are labelled.

With natural products, treatment is subject to the usual imponderabilities. Therefore treatment recommendations given in the technical product leaflets are not legally binding and without liability. In addition our general terms of business apply.
No: 001
Edition: 7/2005
Print: 09.01.2012