NATURASE® AP 2X

ACID PROTEASE ENZYME FOR WINE PRODUCTION

APPLICATION

NATURASE® AP 2X is a highly concentrated acid protease produced from a selected classical strain of *Aspergillus niger*. Specifically developed for activity at low pH, it is particularly well suited to winemaking conditions. By hydrolyzing unstable proteins present in musts and wines, the product helps prevent the formation of protein-related instabilities such as chill haze, improving wine clarity and long-term stability. In addition to its stabilizing effect, the use of **NATURASE® AP 2X** can enhance process efficiency by improving viscosity and filtration properties. Its application is recommended for white and rosé wines, where protein haze risks are most pronounced, but it can also be applied in other winemaking contexts where protein management is required.

OENOLOGICAL PROPERTIES

- Enzyme: acid protease (CAS 9025-49-4)
- Activity: min. 1600 SAPU/g
- Aspect: brown liquid
- Use temperature: 10-65°C
- Support: glycerol
- Aspect: brown liquid
- Preservatives: none
- Use pH: 1.5 – 5.3

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

- Total plate count: < 5.10^4 CFU/g
- Yeast & mold: < 10^3 CFU/g
- Total coliforms: < 30 CFU/g
- *Salmonella spp*: absent in 25 g
- *Escherichia coli*: absent in 25 g
- Lead: < 5 mg/kg
- Mercury: < 0.5 mg/kg
- Arsenic: < 3 mg/kg
- Cadmium: < 0.5 mg/kg

DOSAGE INSTRUCTIONS

Application	Dosage
Dilute **NATURASE® AP 2X** in 10-20 times its volume of cold potable water and add into the must (below 60°C). Mix for homogenisation in the tank.	15 g/hl

STORAGE AND PACKAGING

The product is best stored in its original packaging under refrigerated conditions at 4 - 10°C to retain maximum activity. Under these conditions the shelf life is 2 years from date of production. **NATURASE® AP 2X** is available in 1 kg PE bottles, 25 kg PE drums and 1000kg IBC containers.

QUALITY ASPECTS

NATURASE® AP 2X is derived from a non-GMM and conforms to the oenological CODEX and meets the JECFA (FAO/WHO) specifications for food enzymes.

SAFETY

Enzyme products need to be handled with care, please consult the Safety Data Sheet for further information.

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Produced in EU by **OenoBioTech SAS**

For professional use only. For oenological use. This information is correct to the best of our knowledge. It is provided for guidance only and does not constitute a guarantee. It does not exempt the user from compliance with applicable legislation and safety regulations.

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