

NATURASE™ FLOW Ultra

Technical Data Sheet

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Pectinase for difficult to clarify grapes

Description: NATURASE™ FLOW Ultra is a liquid, highly concentrated complex pectolytic enzyme produced from selected classical strain of *Aspergillus niger*. NATURASE™ FLOW Ultra has been developed especially for maceration or clarification of difficult to clarify grapes such as muscat, cinsault and Thompson seedless, etc. The product contains different activities such as: Pectin lyase (PL, IUB 4.2.2.10), main activity, fundamental to break down the esterified pectin, Poly-Galacturonase (PG) rich in endo - PG activity that in synergy with the (PL) assure a faster clarification, Pectin Methyl Esterase (PME), which prepares the substrate for the PG action, Arabanase and Rhamnogalacturonase for a further degradation of ramified parts of the pectin. It is also rich in Hemicellulase and shows excellent free-run juice yield and colour extraction. The classical enzyme production organism has been especially selected to produce an extremely low level of cinnamyl-esterase and anthocyanase activity.

Regulatory: NATURASE™FLOW Ultra is manufactured to comply with current purity specifications of JECFA (FAO/WHO) and conforms to FCC's recommended specifications for food enzymes. These specifications also encompass heavy metals and microbiological quality. The product is free from preservatives.

Application: NATURASE™ FLOW Ultra is a clarifying enzyme which is very active at the grape must pH. After dilution with 10 - 20 times with cold potable water and uniform mixing, it can be added directly into the grape must.

Application	Dosage	Contact time
Must clarification	1 - 3 g/hl	5 - 8 hours at 20 °C
Maceration of difficult to clarify grapes	2 - 4 g/hl	3 - 8 hours at 20 °C

Specification: NATURASE™ FLOW Ultra has the following specification:

Enzyme	Pectinase, such as PL, PG, PME, Arabanase & Hemicellulase
Activity	Not less than 1.200 PLU/g and 1.500 PGU/g
Appearance	Brown liquid, stabilized with glycerol
GMO status	non-GMO and non-Self-cloned

Packaging: NATURASE™ FLOW Ultra is available in 1 kg bottles, 25 kg drums or in 1000 kg IBC's.

Storage: The product is best stored in the original packaging under refrigerated conditions at 4 - 8 °C to retain maximum activity during storage.

Safety: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.

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