

Enzyme Treatment

SIHAZYM Flot

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Special Pectinase for Improving Flotation

SIHAZYM Flot is a liquid enzyme preparation produced by submerged fermentation of a selected strain of the fungus *Aspergillus niger*. A specific purification process removes undesirable cinnamyl esterase as well as colour and odour, resulting in a crystal clear, odourless enzyme preparation. The enzyme is a pectinase preparation containing mainly pectin lyase, polygalacturonase and pectin esterase activities. Pectic substances are therefore broken down very rapidly in the grape must.

The specific advantages of SIHAZYM Flot:

- ▶ Rapid and complete depectinization
- ▶ Also suitable at temperatures below 20 °C
- ▶ Free of Cinnamylesterase

Application

SIHAZYM Flot is best suited for a rapid depectinization and viscosity reduction of the grape must during clarification or flotation by breaking down the pectin chains. The product can depectinize the grape must within 1 or 2 hours (negative alcohol test). The active enzyme components of SIHAZYM Flot are readily soluble in water at all concentrations occurring in normal usage. The product is added as a 10 % solution directly into the crusher or in the clarification vat prior to filling.

Application	Dosage (ml/hl)
Flotation grape must	2 – 3
Flotation seed fruit	4 – 6

Product Characteristics

SIHAZYM Flot has an activity of 4800 PGNU/g (polygalacturonase) The effectiveness of the enzyme is temperature-dependent. The activity optimum occurs at 45 – 55 °C. As the temperature falls, the rate reaction falls. Although the activity remains unchanged, in principle, the effect is greatly delayed. At temperatures lower than 15 °C, therefore, an increased dosage should invariably be used.

SIHAZYM Flot is inactivated at temperatures exceeding 60 °C and by contact with bentonite. If desired, bentonite treatment should be performed when the depectinization is completed; otherwise, enzymes are adsorbed and not efficient.

Safety

The product is a crystal clear, odourless, purified, liquid preparation. The product complies with FAO/WHO JEFCA and FCC recommended specification for food grade enzymes, supplemented with maximum limits of 10⁴/g for total viable count.

Storage

When SIHAZYM Flot is stored at a temperature of 20 °C, the declared activity is maintained for at least 3 months. For longer storage periods, a loss of activity of 1 – 2 % per month may occur. When SIHAZYM Flot is stored at 0 – 10 °C, the declared activity is maintained for at least one year.

Delivery Information

SIHAZYM Flot is sold under article-no. 95.026 and is available in 1-litre PE-bottle.

HS Customs Tariff No.: 3507 90 90

Certified Quality

SIHAZYM Flot is regularly monitored throughout the manufacturing process to ensure consistently high product quality. These tests cover both technical functional criteria and absolute safety under foodstuff legislation. Additional strict controls are carried out immediately before and during the final packing stage.

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E. Begerow GmbH & Co. · An den Nahewiesen 24 · 55450 Langenlonsheim · Germany

Fon: +49 6704 204-0 · Fax: +49 6704 204-121 · www.begerow.com · info@begerow.com

