

# Enzyme Preparation

## SIHA Pectinase W granulate

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**SIHA Pectinase W granulate is a highly active enzyme preparation capable of dissolving pectin that is formulated especially for wine making. It increases the juice yield and improves the extraction of colour and aroma. It enhances the wine and lowers production costs.**

The special advantages of SIHA Pectinase W granulate are:

- ▶ Maximum pectolytical activity, guaranteed for 24 months
- ▶ Increases the juice yield of the first pressing of sect base wine making
- ▶ Improves the quality of the wine naturally through increased extraction of colour, aroma and bouquet constituents
- ▶ Free of cinnamylesterase
- ▶ Effects faster clarification, lowers filtration costs

### Application

SIHA Pectinase W granulate should come into intimate contact with the pectin to be decomposed and should therefore be added to the mash or must in an even and continuous supply (body feed).

The optimum application temperature is between 15 and 50 °C.

The figures given in the following table are provided as a guide and may vary depending on the vintage, maturity and growing area of the wine. When making red wine by the high-short pasteurization method it has proven effective to subsequently ferment the pressed must again with approx. 2 g/hl in order to decompose difficult-to-filter slimy substances and collaidal haze.

Application	Qty ml/hl	when to add	Standing time (hours)
White wine mashes	1 – 4	after crushing to the mash	1 – 4 h
Special Silvaner mashes	2 – 5	after crushing	2 – 6 h
Red wine mash fermentation	1 – 3	after crushing to the mash	during fermentation
Red wine mashes high-short pasteurized	2 – 4	after cooling to at least 50 °C	2 – 8 h
Must processing:			
Must reserves white	2 – 4	before fining to the must	2 – 6 h
red	2 – 5	before fining to the must	2 – 6 h
New wine that is difficult to clarify/filter	2 – 5	7 days before fining/filtration to the new wine	

### Product Characteristics

SIHA Pectinase W granulate is a combination of special highly active pectolytical enzymes which promote fast and complete decomposition of pectine in grapes, mashes and new wines.

It is free from contaminants that split deposite (depsidase, chlorogenic acid, esterase). Depsides present in the wine are not affected. The wine retains its elegance, fruity characteristic and freshness.

In mash fermentation the protopectin of the fruit is mainly dissolved. Hereby the juice bound in the cellular tissue is released, giving more must and so increasing the efficiency of pressing; the draining and pressing time is shorter.

This enhances the quality of the wine substantially. Especially in the case of red wines, that are obtained by heating, the rapid decomposition of pectin and slimy substances ensures good maceration of the mash and high colour extraction.

In must and juice fermentation SIHA Pectinase W granulate facilitates further processing. Colloidal haze and yeast glucans are decomposed. Solids precipitate quickly, the sediment is more compact and the volume is smaller. Separators work much more effectively and the filtration efficiency is greatly enhanced, especially in the case of harvests infected with botrytis cinerea.

## Safety

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If SIHA Pectinase W granulate is used properly and correctly no detrimental effects are known. Since the granules hardly form dust and can be easily mixed in, no health risks are involved. Safety rules according to DIN 52 900 are given in the Safety Data Sheet overleaf.

## Storage

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SIHA Pectinase W granulate is supplied in handy tins that can be reclosed with a plastic lid. To open by means of a pull-tab.

Storage should be stored in a cool and dry place. At a storage temperature of max. 10 °C unrestricted efficiency is guaranteed for 24 months. The filling date is engraved in the edge of the lid.

## Delivery Information

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SIHA Pectinase W granulate is sold under article number 95.010.003 and is available in the following forms:

250 g            tin in aluminium box

HS Customs Tariff No. 3507 90 90

## Certified Quality

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SIHA Pectinase W granulate is monitored constantly during the production process to ensure consistently high quality. This covers the technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.



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