

## β-glucosidase enzyme for wine aroma extraction

VINOFORM ZYMEX AROMA is a highly concentrated β-glucosidase enzyme produced by selected classical strain of *Aspergillus niger*. Vinfoform Zymex Aroma has been specially developed for the extraction of aromas at the end of fermentation thanks to its main activity of β-glucosidase (βd GLU, IUB 3.2.1.21) allowing the release of aromatic components into the wine. High sugar levels in the must can inhibit the action of the beta-glucosidase, therefore it is recommended to add it towards the end of the fermentation. The production strain was selected to produce extremely low levels of cinnamyl esterase and anthocyanase.

### REGULATORY

Vinfoform Zymex Aroma is manufactured to comply with current JECFA (FAO/WHO) purity specifications and complies with FCC recommended specifications for food enzymes and current Codex Oenological specifications. These specifications also cover heavy metals and microbiological quality. The product is free of preservatives.

### APPLICATION

Vinfoform Zymex Aroma is a very active enzyme and must be diluted with 10 to 20 times cold potable water before use. Add directly to the must and ensure that it is well mixed with the must.

Application	Dosage	Recommendation
Must at the end of fermentation	0.6 - 1 g/litre	Minimum sugar residues

### SPECIFICATION

Vinfoform Zymex Aroma has the following specifications:

Enzyme	β-glucosidase & pectinase
Activity	At least 100 β-d-Glu/g
Appearance	Microgranulated powder standardised with maltodextrin
GMO status	non-GMO

### PACKAGING

Vinfoform Zymex Aroma is available in 1 kg (art. 003.056.1) and 100 g (003.056.100)

### STORAGE

Vinfoform Zymex Aroma is best stored in the original unopened packaging and in a cool place at a temperature below < 15°C to maintain maximum activity for 3 years.

### SAFETY

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