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# FILTROZYM

## PECTINASE AND GLUCANASE ENZYME PREPARATION

An enzyme preparation specially designed to facilitate wines for bottling operations. **FILTROZYM** has been developed to optimize fining and filtration of wines. This technique can lead to better organoleptic characteristics for wine and lower operational costs.

### ORIGIN

Preparation developed by SARCO, the research laboratory of LAFFORT OENOLOGIE.

### APPLICATIONS

Naturally occurring protective colloids found in wine, when in excess, are capable of hindering or impeding filtration and fining. The origins of these polysaccharides are from:

- Grapes: mainly pectins (acid polysaccharides) and arabino-galactans. Those grapes infected with *Botrytis cinerea* can contain excessive amounts of glucans as well as regular pectins.
- Yeast: release glucomannans and glycoproteins during the fermentation. These particular polysaccharides may not be beneficial for the stability of wines.

The specific action of the enzyme activities of **FILTROZYM** eliminates excessive colloids that can generate problems of during clarification (filtration). Pectinase activities degrade acid polysaccharides (pectins) and neutral polysaccharides (arabino-galactans). Glucanase degrades mannans and glucomannans without affecting the glycoproteins (mainly mannoproteins).

Laffort Oenologie recommends the use of **FILTROZYM** for the following applications:

- **CLARIFICATION, PREPARATION FOR FINING**

**FILTROZYM** degrades the polysaccharides that can hinder clarification of the wines improving the efficiency (time) of the natural phenomenon of sedimentation. A treatment with **FILTROZYM** will enhance fining operations (better yield, improvement of the reaction) and preserve the organoleptic quality of the wines.

- **FILTRATION**

By reducing the size of the polysaccharide chains in the wine, **FILTROZYM** significantly improves the filterability of all wines. This is especially true in wines that have not been treated with enzymes previously or have been made from grapes with Botrytis or press wines. **FILTROZYM** will help to better preserve the colloidal structure and avoid the production of thinner wines post-filtration.

In some cases treatment with **FILTROZYM** will allow bottling without filtration of the wines. **FILTROZYM** greatly enhances winemaking operations. The cost of filtration can be significantly reduced.

	Ugni Blanc			Colombard		
	Control	Enzyme treated	% Variation	Control	Enzyme treated	% Variation
Flow (hL/day)	144	180	+ 233	336	600	+ 79
Clogging index	14.9	4.7	- 68	11.6	3.3	- 72
Total Polysaccharides	0.529	0.626	+ 18	0.403	0.518	+ 29

Cross flow filtration - enzyme treatment: 2 g/hL (20 ppm) of **FILTROZYM**, 6 weeks between 10-18°C.

### **PROPERTIES**

**FILTROZYM** is a plus for quality:

- Conditions for fining are optimized.
- Preservation of the colloidal structure.
- Enhancement of filtration operations.

**FILTROZYM** is a plus for profitability:

- Less consumables (fining, filtration).
- Less manpower.
- Higher value of the wine

**FILTROZYM** is a plus for the environment:

- Less dumping.
- Less consumption of water.

### **DOSAGE and USE:**

The doses may vary according to the type of wines as well as their composition (if they are made from rotten grapes, late harvest, ...).

Also, according to the temperature (which should not be below 10°C during the treatment), the duration of the treatment will vary from few days to 4/5 weeks.

WHITE WINES :	2 to 3 g/hL (20 to 30 ppm)
ROSÉ WINES:	3 to 4 g/hL (30 to 40 ppm)
RED WINES :	4 to 5 g/hL (40 to 50 ppm)

**FILTROZYM** is not typically necessary in wines that have been enzyme treated during the aging (check the use of **EXTRALYSE**).

### **CONDITIONS FOR USE:**

Dissolve **FILTROZYM** in 10 times its weight of water. Add directly to the wine during a pump-over.

#### **Precautions:**

- Do not use Bentonite at the same time as the enzymes. To add bentonite to the wine wait until the action of the enzymes is completed.
- Do not use **FILTROZYM** at a temperature inferior to 10°C.
- SO<sub>2</sub> does not have any action on the enzymes at a typical dosage in the wine. Nevertheless, avoid the preparation of the enzyme directly into a sulphur solution.

### **PACKAGING:**

Tin of 100 g. - pack of 10 x 100 g.  
Carton of 10 x 1kg.

