

ULTRasi G and ULTRasi L

Static must fining

APPLICATIONS

ULTRasi G and ULTRasi L are specific pectolytic enzymes for fining and clarifying white grape musts, in different areas and conditions, in a short time (few hours). They are active at an extensive range of pH and temperatures and are available in two types:

ULTRasi G is a microgranular form which is almost instantaneously soluble and **ULTRasi L** is a liquid form.

ACTIVITY

ULTRasi G and ULTRasi L are enzymes with pure pectolytic activity. The balanced content of polygalatturonases, pectin-lyase and pectin-esterases allows for a notable heterogeneous action on white grape musts.

ADVANTAGES

- rapid pectin degradation along side a reduction in must viscosity;
- rapid cloudiness sedimentation with a more compact sediment;
- reduced holding time in fining tanks;
- traditional fining agents action enhancement;
- increased yield following pressing;
- decreased operation pressure and consequent increase in product quality (more delicate pressing);
- increase run-off must yield;
- simplification and optimization of subsequent filtration operations.

OTHER INFORMATION

ULTRasi G and ULTRasi L:

- are derived from *Aspergillus niger*;
- are not derived from genetically modified organisms and do not contain genetically modified organisms.

ENZYME	ACTIVITY	ULTRasi G and ULTRasi L
PL Pectinlyase	Degradates pectins, encouraging a faster clarification.	present
PG Polygalatturonases	Degradates non esterified pectins.	
PE Pectin esterases	Complements the polygalatturonase action	

CE Cinnamyl Esterases	Acts on cinnamic esters from tartaric acid, by liberating volatile phenol precursors which give unpleasant odours.	insignificant
Anthocyanase	Degradates the anthocyanin glucose link hence making it an instable molecule.	insignificant

METHOD OF USE

Disperse the product in water or must (1:10 ratio) and add to the mass to be treated.
ULTRasi L can be used as is.

SO₂ content (70-100 ppm) does not inhibit enzyme activity.

DOSES

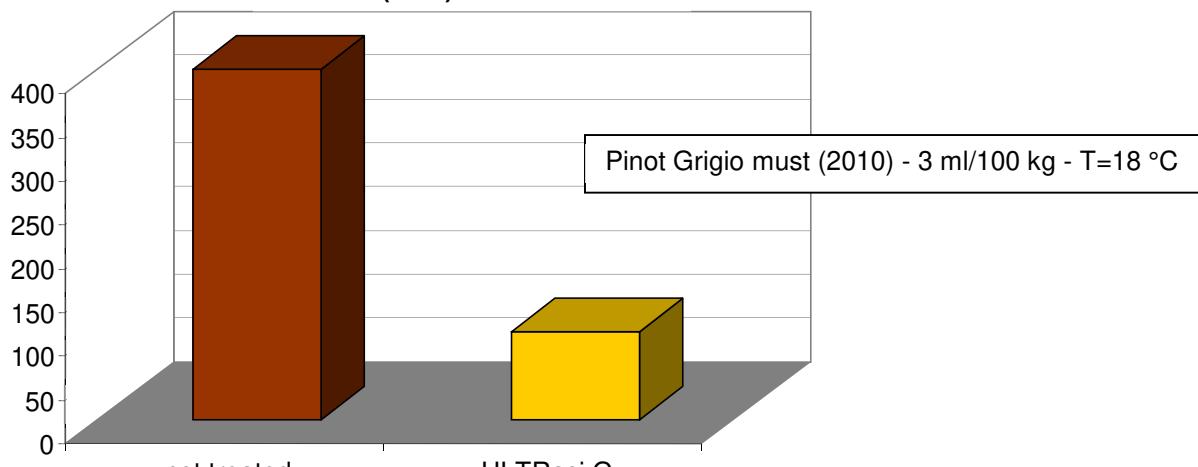
ULTRasi G: 1-4 g/hl at grape reception or during crushing or at tank filling
ULTRasi L: 1-4 ml/hl at grape reception or during crushing or at tank filling.
Higher dosages are recommended to reduce action time at low pH and temperatures.

PACKAGING AND STORAGE

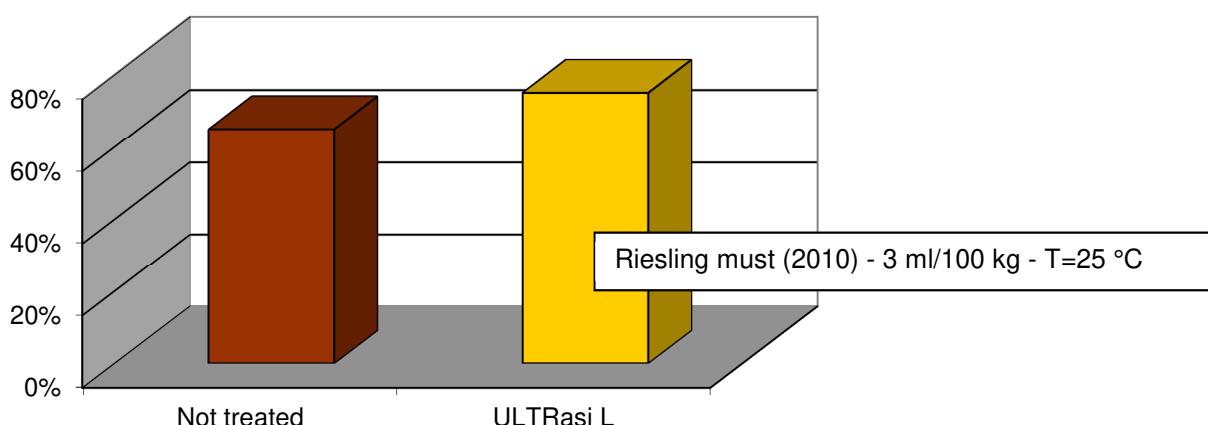
ULTRasi G: 500 g polilaminated sachets.
ULTRasi L: 5 kg cans.

Store sealed containers in a dry, clean area.

Brilliance (NTU) - after 2 hours



Pressing Yield



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