



BioSelect Blanc is a concentrated granular pectolytic preparation with low cinnamoyl esterase activity, developed for the maceration and extraction of white, rosé, or fruit wines.

Benefits

- ◆ Increase varietal intensity through the selective release of flavor and aroma compounds from grape skin
- ◆ Ensure more fruity musts while reducing skin contact time
- ◆ Higher free run yields and more efficient pressing at lower pressures
- ◆ Purified to control cinnamoyl esterase activity and preserve delicate aromas

Recommended Dose and Applications

For white and rosé varieties: 27 – 36 g/ton of fruit
3 – 4 g/100 Kg of fruit

Add at crusher or transportation bins prior to pressing.



Rehydration of Micro-Granular Enzymes

Faster and better results are achieved by dispersing a diluted enzyme solution over a large volume of grapes or into wine. Granular enzymes can be used immediately after rehydration in 10 times their weight of water or must (for example: 100 grams of enzyme in 1,000 grams or about 1 liter of water).

Temperature & pH Considerations

Enzyme activity is lower at colder temperature. When working with temperatures below 55 °F, increasing dose rate to the higher range will help to speed up or maintain activity. Enological enzymes are active at all wine pH levels.

SO₂/Bentonite

The enzyme activity is not affected by sulfur dioxide concentrations up to 500 ppm. However, it is not recommended to dose enzymes directly with sulfur dioxide. Bentonite can inhibit activity and should be added after the enzyme treatment has concluded.

Genetically Modified Status

BioSelect Blanc is an enzymatic preparation produced from non-genetically modified strains of *Aspergillus niger*

Packaging

BioSelect Blanc is available in 250 gram packs. BioSelect Blanc should be stored below 20°C (68°F) in a dry place. Unopened containers have a shelf life is 36 months from date of manufacture.

Safety and Handling

Please refer to the Safety Data Sheet.

Regulatory Information

BioSelect Aroma Plus complies with FAO, WHO, JEFCA, and FCC specifications and the International Oenological Codex. It is the responsibility of the user to determine the legal status in the user's intended application. Please consult local food legislation regarding the use of this product.

