



# VIAZYM® FLUX

Liquid enzyme preparation obtained from *Aspergillus niger* and *Trichoderma reesei* with high levels of pectinase and  $\beta$ -glucanase activities.



Protection against oxidation

Pectin and glucanes degradation resulting from the presence of Botrytis

Clarification and filtration of musts and wines



## OENOLOGICAL GOALS

- The absence of cinnamoyl esterase in **VIAZYM® FLUX** prevents the formation of volatile phenols.
- Degradation of yeast cell walls, which promotes on-lees ageing.
- At the end of the alcoholic fermentation regardless of the vinification method:
  - Prepares the wine for fining
  - Starts its ageing process
  - Contributes to the static clarification process and improves the filterability of the wine.
- With finished wines, before the filtration that precedes bottling:
  - Significantly improves the filterability of wines
  - Increases the yield at filtration
  - Optimizes the use of filter material (less filtration earth, the membranes last longer).
- Cleaning ultra-filtration membranes (ask for protocol)



## DOSAGE

3 to 5 ml/HL according to contact time, temperature, and pH



## INSTRUCTIONS FOR USE

Dilute **VIAZYM® FLUX** in 10 L of water, must or must.

Add to the volume to be treated. Ensure proper homogenization.

### Precaution for use:

Product for professional enological use only. Use according to current regulations.



## PACKAGING



## STORAGE

Upon reception, store unopened package at a temperature between 8°C and 15°C, away from frost and light in a dry and odorless area. Opened package: store at a temperature between 8°C and 15°C, away from frost and use rapidly.

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