BioSelect™ Aroma Plus

BioSelect Aroma Plus is a micro-granular pectinase preparation with β-glucosidase activities, derived from *Aspergillus niger*, that is used in the release of optimal aroma precursors (terpenic and norisoprenoid compounds) and for bringing out aromatic character in white and rosé wines.

**Benefits**
- Aroma liberation in aromatic wines such as Muscat, Riesling, Gewürztraminer, Sauvignon Blanc, Chardonnay, and other white or rosé varietals
- Can be added to newly fermented wines or existing wines

**Recommended Dose and Applications:**

For white and rosé varietals: 190 – 228 g/1,000 gal of wine
5 – 6 g/hL of wine

Add to newly fermented wines, or to existing wines, for a contact time of three to four weeks. A sensory evaluation should be conducted weekly and when aroma is optimized, inactivate with bentonite (2 lbs/1,000 gal).

**Rehydration of Micro-Granular Enzymes**

Enzymes must come in contact with their substrate to be effective. Faster and better results are achieved by dispersing a diluted enzyme solution into wine rather than adding it in a concentrated form. Micro-granular enzymes can be used immediately after rehydration in 10 times their weight of wine (for example: 100 grams of enzyme in 1,000 grams, or about 1 liter, of wine).

**Temperature & pH Considerations**

Colder temperatures can slow the speed of the reactions but do not stop the enzymatic activity. When working with temperatures below 55 °F, increasing dose the rate to the higher side of the range will help to speed up or maintain the rate of reactions. Enological enzymes are active at all wine pH levels.

**SO₂ / Bentonite**

Enzymes are not affected by sulfur dioxide concentrations up to 500 ppm. However, it is not recommended to dose enzymes directly with sulfur dioxide. Bentonite should not be applied at the same time as enzymes because it is can bind with enzymes and inhibit their activity. Bentonite may be added after the enzyme treatment has concluded.

**Genetically Modified Status**

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

**Packaging**

BioSelect Aroma Plus is available in 250 gram packs.
Storage
BioSelect Aroma Plus should be stored below 20 °C (68 °F) in a dry place. Unopened containers have a shelf life of 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 recommended specifications for food grade enzymes. 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.

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