BioSelect™ Blanc

BioSelect Blanc is a concentrated micro-granular pectolytic preparation with low cinnamoyl esterase activity, derived from Aspergillus niger, and developed for the maceration and extraction of grapes in the production of quality white or rosé wine and other fruits in the production of 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 varietals: 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
Enzymes must come in contact with their substrate to be effective. Faster and better results are achieved by dispersing a diluted enzyme solution over a large volume of grapes or 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 water or juice (for example: 100 grams of enzyme in 1,000 grams, or about 1 liter, of water or juice). The rehydrated enzyme solution is active immediately and stable for an 8 to 12 hour period if kept cold, so it can be used throughout a processing day.

Temperature & pH Considerations
Colder temperatures can slow the speed of reactions but do not stop the enzymatic activity. When working with temperatures below 55 °F, increasing the dose 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 Blanc is an enzymatic preparation produced from non-genetically modified strains of Aspergillus niger.
Packaging
BioSelect Blanc is available in 250 gram packs.

Storage
BioSelect Blanc 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 Blanc 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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