



BioSelect™ Noir



BioSelect Noir is a concentrated micro-granular pectolytic preparation, derived from *Aspergillus niger*, and developed for the maceration and extraction of grapes in the production of premium red wines.

Benefits

- Liberate polysaccharides, tannins and anthocyanins early in the maceration period
- Increase color extraction and improve color stability
- Produce wine with more structure and mouthfeel
- Enhance soft tannin extraction without increasing astringency
- Recommended for long maceration wines

Recommended Dose and Applications:

For red varieties: 27 – 45 g/ ton of fruit
3 – 5 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 can bind with enzymes and inhibit their activity. Bentonite may be added after the enzyme treatment has concluded.

Genetically Modified Status

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

Packaging

BioSelect Noir is available in 250 gram packs.





Storage

BioSelect Noir 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 Noir 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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