

## VIAZYM FLUX

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**Liquid enzyme preparation**  
specifically developed for the clarification and filtration of musts and wines

### CHARACTERISTICS

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**VIAZYM FLUX** is a liquid enzyme preparation obtained from *Aspergillus niger* and *Trichoderma reesei* with high levels of pectinase and  $\beta$ -glucanase activities specifically developed for the clarification and filtration of musts and wines.

The absence of cinnamoyl esterase in **VIAZYM FLUX** prevents the formation of volatile phenols

### ENOLOGICAL PROPERTIES

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- Pectin degradation
- Degradation of the glucanes resulting from the presence of Botrytis
- Efficient clarification
- Protection against oxidation
- Degradation of yeast cell walls, which promotes on-lees ageing

### APPLICATION FIELD

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- 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, and optimizes the use of filter material (less filtration earth, the membranes last longer).
- Cleaning ultra-filtration membranes (ask for protocol)

### APPLICATION RATES

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Recommended application rates: 3 to 5 ml/HL according to contact time, temperature, and pH

### INSTRUCTIONS FOR USE

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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

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1 L flask

10 L jerrican

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## STORAGE

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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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