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TECHNICAL DATA SHEET

TDS-ENZ051-EN · REV. 02 · 2026-11-03

Red Wine Enzyme Complex

Multi-enzyme complex for winemaking, formulated for red wine and grape juice clarification.

SKU **ENZ051** CATEGORY **ENZYMES FOR WINE FERMENTATION** GRADE **FOOD GRADE**

SOURCE ORGANISM **ASPERGILLUS NIGER** TYPE **ENZYME PREPARATIONS**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	WORKING PH	SHELF LIFE
5,000,000 u/ml	**40~50°C**	**3.0~5.5**	**12 months**
pectinase activity as stated on the product page	working range 20~60°C	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY

Product form	Liquid enzyme Typical
Main components	Pectinase, Cellulase, Hemi-cellulase, β-Glucanase, Amylase, Protease Typical
Source organism	Aspergillus niger Typical

ACTIVITY

Pectinase activity	**5,000,000 u/ml** Typical

WORKING WINDOW

Temperature range	20~60°C Typical
Optimum temperature	40~50°C Typical
pH range	3.0~5.5 Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Cool, dry place at 1~10°C, no sunlight

PACK SIZE
1 kg / bag

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Clarify grape juice quickly
Breaks down pectin and sediments in grape juice

Reduce grape juice viscosity
Lowers viscosity at concentrations of 700BX or higher

Speed up ultra-filtration
Reduces the number of ultra-membrane washes

Stabilise red wine during storage
Prevents turbidity over the stockpile period

Enhance red wine flavor and color
Improves flavor and color of the red wine

DOSAGE

0.01~0.06 L

stated application rate; the unit basis is not specified on the product page

Grape maturity	**Mature or long-stored fruit: increase the rate**
Grape variety and picking timing	**Winemaker defines the rate for local conditions**

Pectin content rises in mature or long-stored fruit, so the rate is raised accordingly.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/enzymes-for-wine-making-pectinase-cellulase-hemicellulase-beta-glucanase-amylase-and-protease-complex

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER