

Product Data Sheet

ROHAPECT® Clear

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DESCRIPTION

ROHAPECT® Clear is a powdered fungal pectinase enzyme preparation recommended for wine making, in particular for the clarification of white and rosé musts. The pectinase comprises an optimized composition of enzyme activities, such as polygalacturonase (PG), pectin esterase (PE), and pectin lyase (PL), as well as cellulase and hemicellulase side activities.

PROPERTIES

Declared enzyme	Pectinase
Declared activity	24,000 PGU2/mg
Production strain	<i>Aspergillus niger</i>
IUB number	3.2.1.15
CAS number	9032-75-1
Physical form	Powder
Color	Beige

Color and appearance may vary from batch to batch. Color intensity is not an indication of enzyme activity.

APPLICATION AND BENEFITS

ROHAPECT® Clear is particularly suited for the depectinization of white and rosé musts. The reaction can be controlled and optimized with the pectin test. The must treatment improves settling or debourbage, centrifuging and flotation. If bentonite is used, the enzyme reaction must be complete before the addition of the bentonite. ROHAPECT® Clear also improves skin maceration, in order to increase free-run juice and pressing.

DOSAGE

The dosage of the enzyme depends on the raw materials used and reaction conditions such as pH, temperature, and time.

The optimal dosage should be determined in trials. For initial trials, typical dosages are:

- **Grape must, white or rosé:**
debouillage or settling: 15–20°C, 2–8 hr, 1–3 g/hl;
centrifugation: 15–20°C, 1–2 hr, 2–4 g/hl;
flotation: 15–20°C, 1–2 hr, 2–4 g/hl.
- **Grapes, white:**
skin maceration: 8–25°C, 1–3 hr, 2–5 g/hl.

PRODUCT COMPOSITION

Maltodextrin, pectinase, ammonium sulfate (q.s.).

Constituent	Amount in %
Enzyme concentrate	1–10
Ammonium sulfate	5
Maltodextrin	Remainder

GMO STATUS

ROHAPECT® Clear and its constituent enzyme are not genetically modified.

The enzyme component is produced by fermentation of a microorganism that is not genetically modified. The microorganism is removed and not present in the final product.

Only agricultural raw materials of non-GM origin are used for the fermentation processes and final formulation.

STORAGE CONDITIONS AND SHELF LIFE

Recommended storage: Store in a dry place between 0 and 25°C.

The best before date is displayed on the certificate of analysis and product label.

The product should be used within 24 months of the production date. Thereafter, reanalysis is recommended.

PACKAGING

SAP no.	Package size	Material
12291	25 kg	Bag in box

Palletized with 18 units per pallet (dimensions 120x80x110 cm).

The packaging is in conformity with the requirements for raw materials used in the packaging of foods as defined by the Commission Directives (EU) and FDA (USA) regulations.

COMPLIANCE AND LEGAL STATUS

Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labeling provisions in the European Union.

The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product fulfills the purity specifications of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and Food Chemicals Codex (FCC) for food-grade enzymes.

ROHAPECT® Clear is approved in all EU member states, except of Denmark. Advice on the legal status for other countries is available upon request.

SPECIAL DIET INFORMATION

Kosher	Certified
Halal	Certified
Vegans	We guarantee that no raw materials or processing aids derived from animal origin were utilized, and that all other formulation components of the enzyme product are not of animal origin.
(Ovo)-(Lacto)-	
Vegetarians	

Certificates are provided upon request.

ALLERGENS

Ingredients referred to in Article 9, Article 21 and Annex II of Regulation (EU) No 1169/2011	Present (as added component) (Yes/No)	Remark
Cereals containing gluten ¹⁾	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts ²⁾	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulfur dioxide and sulfites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	No	
Lupine and products thereof	No	
Mollusks and products thereof	No	

¹⁾ i.e., wheat, rye, barley, oats, spelt, kamut

²⁾ i.e., almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia, and Queensland nut

NUTRITIONAL VALUES

Typical calculated values per 100 g

Energy	1615 kJ
Total fat	0 g
Saturated fat	0 g
Total carbohydrate	90 g
Sugars	2.7 g
Added sugars	2.7 g
Protein	5 g
Salt	0 g
Potassium	50 mg
Minerals	5 g
Vitamin D	0 mg

PURITY CRITERIA

Total viable count	< 50,000 / g
Coliforms	< 30 / g
E. coli	absent in 25 g
Salmonella	absent in 25 g
Antibiotic activity	negative by test
Heavy metals (as Pb)	< 30 mg / kg
Arsenic	< 3 mg / kg
Lead	< 5 mg / kg
Cadmium	< 0.5 mg / kg
Mercury	< 0.5 mg / kg

CERTIFICATION

AB Enzymes GmbH and its production site ROAL Oy have a certified quality management system according to ISO 9001:2015 and HACCP. AB Enzymes complies with the "Guidance on Social Responsibility" ISO 26000:2010 standard.

ROAL Oy in Finland holds ISO 9001:2015 quality management, ISO 50001:2011 energy management, and ISO 14001:2015 environmental management certification.

In addition, Food Safety Management System certification according to FSSC 22000 is in place and reviewed in regular audits.

SAFETY AND HANDLING

Avoid unnecessary contact with enzyme preparations when handling, and avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause sensitization, or allergic type reactions in sensitized individuals.

For further details on the safe handling of our products, please consult our Safety Data Sheet.