

# Product Data Sheet

## ROHAVIN® MX

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### DESCRIPTION

ROHAVIN® MX is a fungal pectinase enzyme preparation for the treatment of crushed grapes in winemaking and the production of white grape juice. The enzyme product splits pectin (preferably soluble) as well arabinans.

### PROPERTIES

Declared enzyme	Pectinase
Declared activity	1,400 PE/g
Production strain	<i>Aspergillus niger</i>
IUB number	3.1.1.11
CAS number	9025-98-3
Physical form	Liquid
Color	Brown
Density	1.1-1.2

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

### APPLICATION AND BENEFITS

ROHAVIN® MX is ideally suited for the skin maceration of crushed grapes for white and rosé winemaking, as well as the production of white grape juice.

It improves free run extraction by increasing yield with less cloudy matter and fewer tannins. Shorter pressing provides higher throughput.

ROHAVIN® MX supports the extraction of varietal bouquet compounds as well as coloring substances in rosé winemaking. It also acts at low temperature (~8°C) and with short contact time (~20 min). The addition of the enzyme should be continuous, preferably as a 1-5% solution during crushing.

ROHAVIN® MX reduces viscosity in thermovinification processes and skin fermentation to produce fruity and elegant red wines.

### DOSAGE

The dosage of the enzyme depends on the raw materials used (grape variety and pectin content) and reaction conditions such as pH, temperature, and time.

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

#### White and rosé wines:

- crushed grapes: 8-18°C, 1-3 hr, 3-5 ml/hl;  
18-25°C, 30-60 min., 3-5 ml/hl.

#### Red wine:

- flash détente: 30-60°C, 5-10 min, 8-10 ml/hl.
- skin maceration: 18-25°C, 2-3 ml/hl.

### PRODUCT COMPOSITION

Glycerol (q.s.), water, pectinase, sodium chloride, sodium benzoate (0.3%), potassium sorbate (0.14%).

Constituent	Amount in %
Enzyme concentrate	20-25
Glycerol	45
Sodium chloride	10
Sodium benzoate	0,30
Potassium sorbate	0,14
Water	Remainder

### GMO STATUS

ROHAVIN® MX and its constituent enzyme are not genetically modified.

One of the enzyme component is produced by fermentation of a self-cloned modified microorganism, which 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 cool below 10 °C. The best before date is displayed on the certificate of analysis and product label.

The product should be used within 36 months of the production date. Thereafter, reanalysis is recommended.

### PACKAGING

SAP no.	Package size	Material
12086	25 kg	PE canister

Palletized with 24 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.

ROHAVIN® MX is approved in all EU member states. Advice on the legal status for other countries is available upon request.

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## SPECIAL DIET INFORMATION

Kosher	Certified
Halal	Certified
Vegans (Ovo)-(Lacto)- Vegetarians	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.

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 <sup>1)</sup>	No	Wheat based RM used in fermentation, but considered consumed and absent in the final product
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	Soy based RM used in fermentation, but considered consumed and absent in the final product
Milk and products thereof (including lactose)	No	
Nuts <sup>2)</sup>	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 <sub>2</sub>	No	
Lupine and products thereof	No	
Mollusks and products thereof	No	

<sup>1)</sup> i.e., wheat, rye, barley, oats, spelt, kamut

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

## NUTRITIONAL VALUES

Typical calculated values per 100 g

Energy	887 kJ
Total fat	<1 g
Saturated fat	0 g
Total carbohydrate	45 g
Sugars	0 g
Added sugars	0 g
Protein	5 g
Salt	10 g
Potassium	40 mg
Minerals	11 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.