



Wine Product Range

From Novozymes



Wine Product Range

Enhancing every aspect of winemaking

Enzymes help winemakers to improve the quality of their wines and the efficiency of their production processes. The following table provides you with an overview of Novozymes' range of innovative enzyme solutions for the wine industry. By partnering with Novozymes, the world leader in biological solutions, you are giving your wine its full potential.

Technical Services

Our experienced technical service representatives have a proven track record of optimizing processes and better quality. Our technical service teams are located in every region of the world. We can help you to optimize your process, and we can assist you in managing your process or developing the products you need.



Get Ahead

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With our solutions and know-how, Univar Solutions can support you on that journey. Let's transform the quality and sustainability of your business together



APPLICATION	NOVOZYMES PRODUCTS	WINE	FORMULATION	BENEFITS
Maceration	Vinozym® Vintage FCE	Red	Granulated	<ul style="list-style-type: none"> • Maximize color, flavor profile, mouth feel, and free-run juice release for long-maturation wines
	Vinozym® FCE G	White	Granulated	<ul style="list-style-type: none"> • Maximize flavor release, press capacity, and free-run juice volume for long-maturation wines
	Vinozym® Process	Red & White	Granulated	<ul style="list-style-type: none"> • Enhance color and tannins and improve both must yield and extractio processes for short-maturation wines • Enhance aroma precursor liberation
	Vinozym® Ultra FCE	White & rosé	Liquid	<ul style="list-style-type: none"> • Improve production process, especially for rosé wine production
	Vino Crush® Classic	Red & White	Liquid	<ul style="list-style-type: none"> • Improve overall wine profile and production process
Clarification	Novoclair® Speed	Red & White	Granulated	<ul style="list-style-type: none"> • Maximize clarification speed and yield • Enhance flavor stability and obtain a fruitier wine
	Vino Clear® Classic	Red & White	Liquid	<ul style="list-style-type: none"> • Improve must clarification and settling or flotation • Increase clarified must yield and sediment compaction
Maturation	Vino Taste® Pro	Red & White	Granulated	<ul style="list-style-type: none"> • Reduce maturation time and improve wine quality • Improve young wine clarification and wine filterability • Enhance aroma and roundness of the wine



Wine-specific range of enzymes

All Novozymes' wine enzymes have been specifically developed, tested, and produced for the wine industry. This is our guarantee for providing our customers with the highest-quality enzymes, perfectly suited for the needs of their winemaking processes.



FCE purification - quality that counts

Most of our enzymes are specifically FCE purified for the wine business. This purification of the cinnamyl esterase activity enables our customers to protect their wine against unwanted off-flavors linked to the formation of vinyl phenols. Vinozym® Vintage FCE, Vinozym® Process, Vinozym® FCE G, Vinozym® Ultra FCE, Novoclair® Speed, and Vino Taste® Pro are FCE- purified products.



Novozymes' product range overview for red wines

ENZYME BENEFITS								
PROCESS STEP	PRODUCT	WINE/MUST YIELD	FASTER PROCESSING	FLAVOR & AROMA	COLOR	TANNINS	CLARIFICATION	FILTRATION
Maceration	Vinozym® Vintage FCE	●	●	●	●	●		
	Vinozym® Process	●	●	●	●	●		
	Vino Crush® Classic	●	●	●	●	●		
Clarification	Ultrazym® 100G		●				●	
	Vino Clear® Classic		●				●	
Maturation	Vino Taste® Pro		●	●				
Filteration	Vinoflow® Max		●					●

● = Direct improvement

ENZYME BENEFITS					
PROCESS STEP	PRODUCT	DOSAGE	APPLICATION	CONTACT TIME	ADVICE
Maceration	Vinozym® Vintage FCE	3-5g/100 kg	Apply after the crusher/destemmer when filling the maceration tank.	Enzymes are active as soon as added to the maceration tank. On average, 3-4 days are sufficient to achieve good extraction, enhancing juice, color and tannins	Increase dosage to 5g/100 kg for unripe grapes or small berries
	Vinozym® Process	3-5g/100 kg	Apply when filling the tank. For thermo treatment techniques apply T° < 60°C		Increase dosage to 5g/100 kg for unripe grapes or small berries
	Vino Crush® Classic	3-5ml/100 kg	Apply in the crusher or when filling the maceration tank.		Increase dosage to 5g/100 kg for small berries with thick skin
Clarification	Ultrazym® 100G	0.5-2 g/hl	Apply after devoting to ease clarification.	One day is recommended to achieve good clarification.	Use on press wine fractions
	Vino Clear® Classic	1-3 ml/hl	Apply when filling the clarification tank. Can be used prior to flotation and centrifugation		Recommended for clarification of thermotreated reds. Heat-stable.
Maturation	Vino Taste® Pro	6-10 g/hl	At the end of the alcoholic fermentation or at racking off.	Minimum contact time should be 2 weeks.	Increase dosage by 30% for T° < 10°C
Filteration	Vinoflow® Max	14-30 ml/hl	Apply before fining, centrifuge, etc, and first filtration steps.	Minimum: 3 days at 10°C. Recommended: 1 week.	Extend contact time if wine T° < 5°C

Temperature: Increased dosage by 30% if working below 10°C - Enzyme is active at T° < 1°C - Maximum temperature: 60°C



Novozymes' product range overview for white and rosé wines

ENZYME BENEFITS						
PROCESS STEP	PRODUCT	WINE/MUST YIELD	FASTER PROCESSING	FLAVOR & AROMA	CLARIFICATION	FILTRATION
Maceration	Vinozym® FCE G	●	●	●		
	Vinozym® Process	●	●	●		
	VinoCrush® Classic	●	●	●		
Clarification	Novoclair® Speed		●		●	
	VinoClear® Classic		●		●	
Maturation	VinoTaste® Pro		●	●		
	Novarom® Blanc			●		
Filteration	Vinoflow® Max		●			●

● = Direct improvement

ENZYME BENEFITS					
PROCESS STEP	PRODUCT	DOSAGE	APPLICATION	CONTACT TIME	ADVICE
Maceration	Vinozym® FCE G	3-5g/100 kg	Apply in the crusher or transportation bin, prior to pressing or skin contact	Enzymes perform during the filling of the press and the pressing cycles, when used on grapes in the crusher. Average time needed: 3-4 hours	Increase dosage to 5g/100 kg for unripe grapes or small berries
	Vinozym® Process	3-5g/100 kg	Apply in the crusher or transportation bin, prior to pressing or skin contact		Increase dosage to 5g/100 kg for small berries with thick skin
	VinoCrush® Classic	3-5ml/100 kg	Apply in the crusher or when filling the maceration tank		Increase dosage to 5g/100 kg for small berries with thick skin
Clarification	Novoclair® Speed	0.5-2 g/hl	Apply when filling the clarification tank. Can be used prior to flotation and centrifugation	For pectin-rich varieties, thick-skinned, low-maturity grapes or if T° < 10°C: The average time needed is 8-10 hours. For low-pectin varieties, good maturity, or if T° > 10°C: 4-6 hours are needed on average	Use half dosage on the press fraction > 1 bar if VinoTaste Pro has been applied to grapes
	VinoClear® Classic	1-3 ml/hl	Apply when filling the clarification tank. Can be used prior to flotation and centrifugation		Use half dosage on the press fraction > 1 bar if VinoCrush Classic has been applied to grapes
Aroma liberation	VinoTaste® Pro	4-6 g/hl	Apply at the end of alcoholic fermentation or at racking off	Minimum contact time should be 2 weeks	No pH sensitivity, but increase dosage by 30% for T° < 12°C
	Novarom® Blanc	5 g/hl for dry wines 10 g/hl for sweet wines	Apply at the end of alcoholic fermentation, at the first racking		Check SO2 level. Stop enzyme activity by adding 20 g/hl of bentonite
Filteration	Vinoflow® Max	10-20 ml/hl	Apply before fining, centrifuge, etc, and first filtration steps	Minimum: 3 days. Recommended: 1 week	Extend contact time if wine T° < 5°C

Temperature: Increased dosage by 30% if working below 10°C - Enzyme is active at T° < 1°C - Maximum temperature: 60°C



Contact:

For more information
call us on +1 800.531.7106
or visit UnivarSolutions.com/Food

© 2021 Univar Solutions Inc. All rights reserved. Univar, the collaboration insignia, and other identified trademarks are the property of Univar Solutions Inc. or affiliated companies. All other trademarks not owned by Univar Solutions Inc. or affiliated companies that appear in this material are the property of their respective owners. The information contained herein cannot be changed without notice and you should contact the distributor to confirm. Read and follow the Product Label & Safety Data Sheet ("SDS") for your health. All information is based on data obtained from the manufacturer or other recognized technical sources. Univar Solutions Inc. and its affiliates ("Univar") provides this information "as is" and makes no representation or warranty, express, or implied, concerning the accuracy or sufficiency of the information and disclaims all implied warranties. Univar is not liable for any damages resulting from the use or non-use of the information and each Univar affiliate is responsible for its own actions. The Customer is responsible for determining whether products and the information in this document are appropriate for Customer's use and for the adherence to the legal and regulatory environment and constraints within which the Customer operates in. Any information provided by Univar cannot be construed as a permission to use any product or process in breach of existing patents. All transactions involving this Product(s) are subject to Univar's standard Terms and Conditions, available at www.univarsolutions.com or upon request. 000012767 - Q1 2021. PC-NAM-FI-0042V-0321