



Process Enhancers for Wine



**ANTOZYME**  
**BIOTECH PVT. LTD.**

Quality Over Everything

## About Us

**Antozyme Biotech PVT. LTD.** is a well integrated enzyme manufacturing and formulation organization. Antozyme biotech work with innovative customer across the globe, helping them produce more from the less, make their products stand out and reduce cost.

Antozyme provide a Eco-friendly enzymes from small to large scale quantities for a variety of industries, such as food, starch, distillery, brewery, waste water treatment, agriculture, detergent and pharmaceuticals.

## Introduction to Enzymes

Enzymes are organic catalyst produced within the living organisms which speed up chemical reactions, by lowering the activation energy, in the living organisms but themselves remain unchanged at end of the reaction.

In molecular terms, the enzyme combines with substrate molecule to form an enzyme-substrate complex. In such close contact the substrate molecules may be distorted and hence easily react to form an enzyme-product complex which split the release product molecule and the enzyme.

Enzymes are classified into six categories based on the types of reaction catalyzed, that is, oxidoreductase, transferase, hydrolases, lyase, ligase and isomerase.

Each enzyme should be uniquely identified by their enzyme classification number. Enzymes are named with the use of letters and numbers: EC plus four number representing four compartment.

## Our Products



**Starch  
Processing  
Enzymes**



**Sugar  
Processing Enzymes**



**Distillery  
Processing  
Enzymes**



**Brewery  
Enzymes**



**Wine  
Processing  
Enzymes**



**Pharmaceuticals  
Enzymes**



**Detergent  
Enzymes**



**Waste Water  
Treatment  
Enzymes**



**Enzyme Used in  
Animal Feed**



**Enzyme Used  
in Biodiesel**



**Food  
Enzymes**

## Process enhancers for wine

### Catazyme- W

#### Introduction

Antozyme biotech is a well integrated enzymes manufacturing and formulation organization. Antozyme biotech offers enzyme based biodegradable formulation to increase production efficiency and yield of brewery.

High juice yield is an important goal for juice manufacture. Many modern processes for fruit and vegetable juice production employ enzymes as important processing aids to obtain higher yield and clarity.

The use of maceration enzyme increases extraction yield and improves processing without extra costs. These enzyme are used after the cut of raw material, in order to macerate the pulp to total or partial fruit liquefaction, thereby decreasing processing time and improving the extraction of fruit components.



#### Catazyme-W

Antozyme biotech has developed multi enzymes complexes with pectinase, hemicellulase/Xylanase, cellulase and beta glucanase and other extra additives. Pectinase are added for clarification and decrease viscosity in order to facilitate filtration and concentration. Catazyme-W is especially suitable for making rose wine as well as red wines. The highly specific pectinases primarily break down the soluble pectin and thus improve preliminary juice extraction.

#### Advantage of Catazyme-W:-

- ✓ Improve juice extraction.
- ✓ Better filtration rate.
- ✓ Enhanced wine clarification.
- ✓ Improve overall quality of the wine.
- ✓ Increase the free run.

#### Product characteristic of Catazyme-W:-

The enzyme is available in granulation formulation.

It is free flowing powder which readily goes in suspension in water or wash.

#### Dosage of Catazyme-W:-

25-50 gram /ton of grapes

#### Instructions:-

Store in a cool, dry and shaded place away from direct sun light.

Enzyme dust may cause sensitization and irritation when inhale in some individual.

Prolong contact with product should be avoided. In case of spillage or contact with eyes or skin, rinse the affected area promptly with plenty of clean water. Wear suitable safety gear and clothing