



# Distizym<sup>®</sup> Arom

Highly purified powder  
enzyme preparation  
with aroma-releasing  
effect

## Product Description

Distizym<sup>®</sup> Arom is a highly purified enzyme preparation in powder form to release glycosidically bound aroma substances in fruit distilling mashes. The  $\beta$ -glucosidase activity of Distizym<sup>®</sup> Arom leads fruit specifically to a liberation of olfactive and taste-giving terpenes and thus the fruit typical bouquet is enhanced and acquires more emphasis and body. Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

## Aim of Treatment

- Release of aroma substances from fruit distilling mashes
- Release of olfactive and taste-giving terpenes

## Product and Effect

The varietal character of a fruit distillate is determined by the bouquet substances derived from its fruits. With regard to certain varieties however, these bouquet substances are only present in bound form and cannot fully develop. This is especially the case with certain grape varieties as well as with apricots, cherries, mirabelles (Syrian plums), plums and some berry varieties. Terpenes characterize the bouquet of these varieties, yet they are mostly present in bound form as terpene glycosides. Enzymes of the fruit, which could release these desirable terpenes, are mostly not contained in sufficient amounts and yeast enzymes also fail to liberate terpenes. Only prolonged contact times on the mash/on skins could lead to a higher terpene release. This is however not advisable, due to an increase in the cyanide content with stone fruits and due to microbiological risks. Here the targeted enzyme application can help. Distizym<sup>®</sup> Arom is a special enzyme preparation whose glycosidic activity is not inhibited by the presence of glucose. Therefore the enzyme can be applied already before fermentation contrary to other products of comparable activity. The advantage is that then the aroma substances are released during fermentation and longer rest periods of the mash can be avoided. In this way the freshness of the varietal character is supported.

## Dosage

Enzyme dosages depend on the respective raw material, its degree of ripeness, temperature and contact time. The dosages mentioned below refer to a treatment temperature of 20°C.

fruits	g/100 kg mash
grapes (above all bouquet vine varieties, e.g. Traminer)	4 - 6
other fruits (stone fruits, berries)	3 - 5

## Application

Distizym<sup>®</sup> Arom is diluted in cold tap water to a 5-10 % solution and preferably directly added into the mill when mashing-in. Whether the enzyme solution is added into the mash vessel as first component or added afterwards, in both cases the enzyme has to be mixed in thoroughly by stirring intensively. Repeated brief stirring during the first hours promotes the efficiency.

## Storage

Store in a cool and dry place. Optimum storage conditions at 0-10 °C. Higher storage temperatures result in a shorter shelf life. Temperatures above 25°C are to be avoided. Reseal opened packagings immediately and tightly and use up as soon as possible.

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