

# wine enzymes to catalyse YOUR ambition

LYVEN produces enzymes on an industrial scale by Solid State Fermentation on natural substrates (e.g. beet pulp, wheat bran...) using selected strains widely accepted in the food industry: *Aspergillus*, *Bacillus*, and *Trichoderma*...



lyven®

**Peclyve V  
range**

Clarification  
Extraction  
Aroma  
Colour

# Peclyve V range



## Must clarification



|  |  |   |
|--|--|---|
| <b>Peclyve V Clar liquid</b><br><b>Peclyve V Clar powder</b> |  | 0.5 to 2g/hL of must. Dosage will be adjusted according to the main parameters of the must (pH, grapes variety, temperature).                                 |
| <b>Peclyve V Clar FPO (Kosher for Passover)</b>              | Recommended for the clarification of juice via "debourbage", straight after pressing, they help reducing viscosity | 0.5 to 2g/hL of must. Dosage will be adjusted according to the main parameters of the must (pH, grapes variety, temperature).                                 |
| <b>Peclyve VP liquid</b><br><b>Peclyve VP powder</b>         |  | 0.5 to 2g/hL for micro-powders and liquid presentation. Dosage will be adjusted according to the main features of the must (pH, grapes variety, temperature). |

## Flotation



|  |   |                     |
|--|---|---------------------|
| <b>Peclyve VF Super liquid</b> <span style="color: red; font-weight: bold;">NEW</span> | Highly concentrated pectolytic enzymes mix, developed for clarifying - via flotation – thermo vinified musts or musts with a high pectin-content. | 2 to 5g/hL of must. |
|--|---|---------------------|

## Extraction & maceration



|   |   |                          |
|---|---|--------------------------|
| <b>Peclyve V Extraction liquid</b><br><b>Peclyve V Extraction pellets</b> |   | 1 to 3g/100kg of grapes. |
| <b>Peclyve V Extraction FCE</b>   | Concentrated pectolytic enzymes mix, rich in side activities, recommended for pellicular maceration. They help the release of anthocyanins, tannins and aroma precursors and lead to higher free run juice volumes.<br><br><i>FCE: Free of Cinnamoyl Esterase</i> | 1 to 3g/100kg of grapes. |
| <b>Peclyve V Extraction FPO (Kosher For Passover)</b>                     |   | 1 to 3g/100kg of grapes. |
| <b>Peclyve V PRO FCE</b>  |   | 2 to 3g/100kg of grapes. |
| <b>Peclyve V Cépage</b>   |   | 2 to 4g/100kg of grapes. |

## Aroma



|   |  |                          |
|---|--|--------------------------|
| <b>Peclyve V Extrarome</b>  | Pectinase enzymes preparation, concentrated in β-glucosidasic activities recommended for the release of aroma precursors in wines of many grapes varieties, such as Chardonnay, Gewurztraminer, Sauvignon... | 1 to 2g/100kg of grapes. |
| <b>Peclyve V Extrarome 10</b> <span style="color: red; font-weight: bold;">NEW</span> |  | 2 to 4g/100kg of grapes. |
| <b>Peclyve Lyvarome A5</b>  |  | 3 to 5g/hL of grapes.    |



ZAC Normandial  
11, avenue du Pays de Caen  
14460 COLOMBELLES - France  
Tel.: +33 (0)2 31 35 05 30  
Fax : +33 (0)2 31 34 54 49  
www.lyven.com

◆ GROUPE soufflet



wine enzymes  
to catalyse your ambition