



Zyme-O-Color Plus Liquid

Other Names

None

Description

Zyme-O-Color Plus Liquid is a highly active pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*.

It has been especially developed for the maceration and color extraction of red grapes in wine making.

Properties

- Zyme-O-Color Plus is standardized at an activity of 440 PLU/g.
- Heavy metals < 30 ppm (as Lead)
- Density 1.1-1.25
- pH 3.5-5.0
- Available as a Liquid

Directions for use

Zyme-O-Color Plus Liquid can be diluted in a small quantity of cool water before addition in the tank. This allows for optimal dispersion. Sprinkle over the grapes as they proceed to the press or add to juice before starting alcoholic fermentation. Since Bentonite is a protein adsorbing agent, bentonite must be added after contact time.

Hazard Warning

Eye protection is recommended. In case of contact with eyes, rinse thoroughly with water.

Dosage

16-24 mls/Ton

Packaging

10 & 25 kg Drums