



Zyme-O-Xtra

Other Names

None

Description

Zyme-O-Xtra is a highly active pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*. The Zyme-O-Xtra has significant pectin-lyase and arabanase. Zyme-O-Xtra has been specifically developed for use in the production of Muscat and other difficult to settle varieties.

The addition of Zyme-O-Xtra Plus will also improve compaction of the lees resulting in smaller losses at racking.

Properties

- Zyme-O-Xtra is standardized at an activity of 380 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-Xtra Liquid can be diluted in a small quantity of cool water before addition in the tank. This allows for better 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

16-32 mls/Ton

Packaging

10 & 25 kg Drums

