



Zyme-O-Clear Plus Liquid

Other Names

None

Description

Zyme-O-Clear Plus Liquid is an effective pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*. It has been especially developed for the clarification and must extraction in wine making. Zyme-O-Clear Plus also preserves the freshness and aromatic qualities of the grapes as well as increased yield when added to the press.

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

Properties

- Zyme-O-Clear Plus is standardized at an activity of 600 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-Clear 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

8 – 16 mls/Ton

Packaging

10 & 25 kg Drums