



Zyme-O-Float Plus Liquid

Other Names

None

Description

Zyme-O-Float Plus Liquid is a highly active and concentrated pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*. It has been specifically developed for use in the process of clarification by flotation in the production of white wine.

Properties

- Zyme-O-Float Plus is standardized at an activity of 560 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-Float 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