

ENZYMES

Zyme-O-Clear Plus Liquid

Description

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

Properties

Zyme-O-Clear Plus Liquid is a liquid pectinase enzyme blend with an activity of 600 PLU/g, density 1.1–1.25, and pH 3.5–5.0.

Use

Zyme-O-Clear Plus Liquid was developed for clarification and must extraction which preserves the freshness and aromatic qualities of the grapes. It increases yield when added to the press and improves compaction of the lees, resulting in smaller losses at racking.

Dosage and Addition

8–16 ml/ton. Dilute in a small quantity of cool water before addition for optimal dispersion. Sprinkle over the grapes as they proceed to the press or add to juice in the settling tank. Since bentonite is a protein-adsorbing agent, bentonite must be added after contact time.

Please contact your ATPGroup Enology Products Specialist for assistance with optimizing the enzyme use to meet your requirements.

Storage and Shelf Life

Store refrigerated in original container for best activity retention. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

1 kg and 25 kg packaging

Product for Enological Use Only

Non-GMO, allergen (etc.) free (as appropriate)

Please refer to the SDS for safe handling requirements.