

Zyme-O-Glucanase

Description

ENZYMES

Zyme-O-Glucanase is a highly concentrated granulated enzyme blend of β -glucanase and pectinases, standardized with maltodextrin at minimum activity of 100 β -GLU units/g.

Properties

Zyme-O-Glucanase was developed especially for enhancing the lysis of yeast cells during lees contact and for filtration improvement in wine. It is especially useful in wines affected by Botrytis cinerea with high glucan content.

Zyme-O-Glucanase contains different specific activities:

 β -1,3 β -1,6 glucanase is the main activity that breaks down Botrytis-glucans in order to achieve better clarification and easier filtration. Side activities include pectin-lyase, to improve the wine filterability, polygalacturonase, pectinesterase, arabinase and pectin-lyase which synergistically increase the clarification rate. It has been purified to remove cinnamyl-esterase activity.

Use

Zyme-O-Glucanase has high activity at typical must pH. Dilute in 20 times enzyme weight in chlorine-free water, add directly into the must or wine and mix well to homogenize into the tank.

Application	Dosage	Timing
Botrytis-affected must after primary fermentation	White Wines:	8–15 Days
	0.17–0.25 lbs/1000 gal (2–3 g/hL)	
	Red Wines:	
	0.25–0.42 lbs/1000 gal (3–5 g/hL)	
Wines with filterability issues	0.34 lbs/1000 gal (4 g/hL)	Pre-filtration

Storage and Shelf Life

Store in original container in a cool, dry place (below 59°F/15°C) in order to maintain maximum activity up to 24 months.

Packaging and Storage

Zyme-O-Glucanase is available in 500 g plastic containers.

Product for Enological Use Only Non-GMO, Allergen-free Please refer to the SDS for safe handling requirements.

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