

ENZYMES

ZYME-O-THERMO L

Description

Zyme-O-Thermo L is a concentrated pectolytic and hemicellulasic enzyme, produced from selected strains of *Aspergillus niger*.

Properties

Zyme-O-Thermo L has been developed especially for skin maceration, for color extraction, and for the thermovinification in red wines. It contains different activities: Pectinlyase (PL, IUB 4.2.2.10), main activity, fundamental to break down the esterified pectin. Very high Hemicellulasic and Cellulasic activity (CMC) able to break down the cells wall to improve the extraction of color and structuring components.

The enzyme has been purified from cinnamyl-esterase activity.

Directions for use

Add **Zyme-O-Thermo L** (advised dilution at 5% in water) directly into the must and well homogenised into the mass.

Dosage

- Thermovinification: 1 – 3 g/hl (0.1 - 0.25 lb./1000 gal)
- Fermentation: 1 – 3 g/hl (0.1 - 0.25 lb./1000 gal)

Recommendation and shelf life

Store in original package in a cool and dry environment, max 25°C (77° F) and carefully reseal the bag in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

Packaging

Zyme-O-Thermo L is available in 25 Kg pails

Regulations

Product for enological use as described Codex Oenologique International (OIV)

Zyme-O-Thermo L is GMO free and allergen free.