

ENZYMES

Zyme-O-Thermo L

Description

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

Properties

Zyme-O-Thermo L contains different specific activities: a pectinlyase (PL, IUB 4.2.2.10) that breaks down the esterified pectin, and very high hemicellulasic and cellulasic activity that break down cell walls, improving the extraction of color and structure components. It has been purified to be free of cinnamyl-esterase activity.

Use

Zyme-O-Thermo L was developed especially for skin maceration and color extraction for red wines produced using thermovinification or flash détente.

Dosage and Addition

Thermovinification: 1 – 3 g/hl (6 – 18 mL/ton)

Fermentation: 1 – 3 g/hl (6 – 18 mL/ton)

Add **Zyme-O-Thermo L**, diluted to 5% (1:20) in water, directly into the must and ensure complete homogenization.

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

Storage and Shelf Life

Store in original package in a cool and dry environment, max 77°F (25°C) and carefully reseal partial containers. 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 packaging.

Product for Enological Use Only

Non-GMO, Allergen-Free

Please refer to the SDS for safe handling requirements.