

ENZYMES

Zyme-O-Aroma Plus

Description

Zyme-O-Aroma Plus is a liquid pectinase preparation with high secondary activities such as β -glucosidase and arabinosidase produced by the fermentation of a classic strain of *Aspergillus niger*. It has significant β -glucosidase activity and was developed to enhance the aroma formation from the terpenic precursors of the grapes in the production of white wines.

Properties

- Standardized at an activity of 2000 β GLU/g
- Density 1.1–1.25
- pH 3.5–5.0

Use

Zyme-O-Aroma Plus increases the free volatile terpenes in white wine to enhance aromatic intensity and fruit character even in “non-aromatic” varieties.

Dosage and Addition

24–60 mL/ton. Dilute in a small quantity of cool water before addition in the tank to allow for optimal dispersion. Add towards the end of primary fermentation to the tank to maintain and enhance aromatic characters.

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-free

Please refer to the SDS for safe handling requirements.