

ENZYMES

Zyme-O-Color Plus Liquid

Description

Zyme-O-Color Plus Liquid is a highly active pectolytic enzyme preparation produced by the fermentation of classic strains of *Aspergillus niger*. It has been specifically developed for the maceration and color extraction of red grapes.

Properties

Zyme-O-Color Plus Liquid is standardized at an activity of 440 PLU/g.

Use

Zyme-O-Color Plus Liquid optimizes the extraction of intracellular compounds such as tannins, anthocyanins and aroma compounds from the skins during maceration, improving color extraction and stability (especially when used in conjunction with Color-Tan). It also enhances mouthfeel, structure and fruit character without an increase in bitterness and improves filterability, particularly in Pinot Noir and Merlot.

Dosage and Addition

16–24 ml/ton. Dilute in a small quantity of cool water before addition in the tank to allow for optimal dispersion. Sprinkle over the grapes as they proceed to the press or add to juice before starting alcoholic fermentation. 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-free

Please refer to the SDS for safe handling requirements.