

ENZYMES

Zyme-O-Float Plus Liquid

Description

Zyme-O-Float Plus Liquid is a highly active and concentrated pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*.

Properties

Zyme-O-Float Plus Liquid is a liquid pectinase enzyme blend with an activity of 560 PLU/g, density 1.1–1.25, and pH 3.5–5.0, and heavy metals < 30 ppm (as Lead).

Use

Zyme-O-Float Plus Liquid was developed specifically for use in the process of clarification by flotation in the production of white wine.

Dosage and Addition

16–24 mL/ton. Dilute in a small quantity of cool water before addition in the tank. This allows 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

10 kg and 25 kg

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.