

ENZYMES

Zyme-O-Glucanase

Description

Zyme-O-Glucanase is a highly concentrated granulated enzyme blend of β -glucanase and pectinases, standardized with maltodextrin at minimum activity of 100 β -GLU units/g.

Properties

Zyme-O-Glucanase was developed especially for enhancing the lysis of yeast cells during lees contact and for filtration improvement in wine. It is especially useful in wines affected by *Botrytis cinerea* with high glucan content.

Zyme-O-Glucanase contains different specific activities:

β -1,3 β -1,6 glucanase is the main activity that breaks down *Botrytis*-glucans in order to achieve better clarification and easier filtration. Side activities include pectin-lyase, to improve the wine filterability, polygalacturonase, pectinesterase, arabinase and pectin-lyase which synergistically increase the clarification rate. It has been purified to remove cinnamyl-esterase activity.

Use

Zyme-O-Glucanase has high activity at typical must pH. Dilute in 20 times enzyme weight in chlorine-free water, add directly into the must or wine and mix well to homogenize into the tank.

Application	Dosage	Timing
Botrytis-affected must after primary fermentation	White Wines: 0.17–0.25 lbs/1000 gal (2–3 g/hL)	8–15 Days
	Red Wines: 0.25–0.42 lbs/1000 gal (3–5 g/hL)	
Wines with filterability issues	0.34 lbs/1000 gal (4 g/hL)	Pre-filtration

Storage and Shelf Life

Store in original container in a cool, dry place (below 59°F/15°C) in order to maintain maximum activity up to 24 months.

Packaging and Storage

Zyme-O-Glucanase is available in 500 g plastic containers.

Product for Enological Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.