

**ENZYMES**

## Zyme-O-Clear Plus Liquid

**Description**

**Zyme-O-Clear Plus Liquid** is a liquid pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*. **Zyme-O-Clear Plus Liquid** has been developed specifically for juice clarification. It hydrolyzes pectins to reduce the viscosity of juice/must, and the resulting flocculants separate easily from the liquid.

**Properties**

- Appearance: light brown liquid
- Density: 1.15
- pH: 3.5–4.5
- Low cinnamyl esterase activity
- Low anthocyanase activity

The pectinase activity of **Zyme-O-Clear Plus Liquid** is not less than 700 PLU/g.

**Use**

**Zyme-O-Clear Plus Liquid** was developed for juice or must clarification while preserving the freshness and aromatic qualities of the grapes. It increases yield when added to the press and improves compaction of the lees, resulting in smaller losses at racking.

**Dosage and Addition**

**On grapes:** 8–16 mL/ton. **In juice:** 50–130 mL/1000 gallons (1.25–3.3 mL/hL).

Dilute in 5–10x of cool water before addition for optimal dispersion. Sprinkle over the grapes while filling the press or add to the juice in the settling tank.

**Note:** Bentonite is a protein-adsorbing agent and must therefore be added after contact time.

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

**Storage and Shelf Life**

Store in the original container in a dry refrigerated place (39–50°F/4–10°C) to maintain maximum activity for up to 24 months. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

**Packaging**

**Zyme-O-Clear Plus Liquid** is available in 1 kg bottles and 25 kg drums.

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.