

ENZYMES

Zyme-O-Xtra Liquid

Description

Zyme-O-Xtra Liquid is a highly active pectolytic enzyme preparation produced by the classic fermentation of selected strains of *Aspergillus niger*, specifically for use in the production of difficult-to-settle varieties such as Muscat, Viognier, and French hybrids.

Properties

Zyme-O-Xtra Liquid has significant concentrations of pectin-lyase and arabanase, which favor quick and compact settling of lees; resulting in smaller losses at racking.

- Appearance: light brown liquid
- pH: 3.5–5.0
- Density: 1.1–1.25
- Heavy metals: <30ppm (as Lead)

The pectinase activity of **Zyme-O-Xtra Liquid** is not less than 380 PLU/g.

Use

Zyme-O-Xtra Liquid can be used at any stage during vinification but is particularly effective for juice pressing and settling. 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: 16–32 mL/ton.

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-Xtra 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.