

ENZYMES

Zyme-O-Flow

Description

Zyme-O-Flow is a highly concentrated complex pectolytic enzyme with elevated main activity to fundamentally break down esterified pectin. Its varied activities work in synergy with one another to assure faster clarification and excellent free-run juice yield. It has been specially selected to produce an extremely low level of cinnamyl-esterase and anthocyanase activity.

Properties

Zyme-O-Flow is composed of multiple enzymes with different specific activities that break down pectin and work synergistically to ensure excellent free-run juice yield and extraction. It is free from preservatives. The pectinase activity of **Zyme-O-Flow** is not less than 700 PLU/g.

Use

Zyme-O-Flow was developed for juice extraction and clarification of difficult-to-clarify grapes, such as muscat and Thompson seedless, etc. With its elevated levels of enzymatic activity, it also contributes to the dissolution of haze and lees extraction post-fermentation.

Dosage and Addition

Zyme-O-Flow has high activity at typical must pH. Dilute to 5% (1:20) in chlorine-free water and add directly into the must or wine.

For must clarification, add 2 – 4 g/hL (0.17 – 0.33 lb/1000 gal). For difficult-to-clarify varieties, the dosage can be increased as high as 6 g/hL (0.50 lb/1000 gal).

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 refrigerated (below 10°C / 50°F), dry place to maintain maximum activity for up to 24 months.

Packaging

Zyme-O-Flow is available in 1 kg bottles and 25kg drums.

Product for Enological Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.