

ENZYMES

Zyme-O-Thiols

Description

Zyme-O-Thiols is a highly concentrated pectinase produced from a select strain of *Aspergillus niger*, developed specifically for the extraction of aromatic compounds in white wine must. It provides high expression of tropical fruit aromas such as mango, grapefruit, passionfruit, and citrus notes by liberating flavor compounds such as A-3SH, 3SH, and 4 MMP from precursors in the grape skin.

Properties

Zyme-O-Thiols was carefully chosen to ensure an extremely low level of cinnamyl esterase and anthocyanase.

Activity: Not less than 1000 PLU/g

Use

Zyme-O-Thiols functions well at low temperatures and the acidic pH of grape must.

Dosage and Addition

Rate: 2–7 mL/hL (75–250 mL/1000 gal)

Dilute with 10 to 20 times of clean, chlorine-free water and add directly to the must at the start of the fermentation. Mix uniformly into the must. **Zyme-O-Thiols** can also be added directly to the grapes at receiving, using the same dilution.

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 (40–50°F / 3–10°C), dry place to maintain maximum activity for up to 3 years from the date of production.

Packaging

This product is available in 1 kg bottles, 25kg drums, and 1000 kg IBC's.

Product for Enological Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.