

**ENZYMES**

## Zyme-O-Ultra Cold

**Description**

**Zyme-O-Ultra Cold** is a liquid, highly concentrated pectolytic enzyme produced from a select strain of *Aspergillus niger* and developed specifically for clarification by flotation at low temperatures.

**Properties**

This enzyme blend offers a powerful combination of activities designed to maximize efficiency and performance:

- Pectin lyase (PL, IUB 4.2.2.10) – the core enzyme, essential for breaking down esterified pectin;
- Polygalacturonase (PG) – rich in endo-PG activity, and works in synergy with PL to speed up clarification;
- Pectin methyl esterase (PME) – optimizes substrate conditions to enhance PG effectiveness;
- Arabanase (AR) – targets and breaks down the more complex, branched portions of pectin for a more complete degradation.
- Activity: Not less than 1,500 PLU/g & 3,000 PGU/g

To ensure purity and performance, the enzyme-producing organism is carefully selected for its naturally low levels of cinnamyl esterase and anthocyanase activity—minimizing unwanted side reactions and preserving color and aroma.

**Use**

**Zyme-O-Ultra Cold** is specially formulated for cold settling, delivering high activity even at low temperatures and within the natural pH range of grape must.

**Dosage and Addition****White/rosé must clarification:**

1–4 g/hL (0.08 – 0.33 lb/1000 gal) for 5–10 hours at <50°F (<10°C)

**White/rosé must flotation:**

1–4 g/hL (0.08 – 0.33 lb/1000 gal) for 1–2 hours at <50°F (<10°C)

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 / 4–10°C), dry place to maintain maximum activity during storage.

**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.