

ENZYMES

Zyme-O-Stab Liquid

Description

Zyme-O-Stab is a highly concentrated acid protease produced from a selected strain of *Aspergillus niger*, intended for use to prevent protein haze in white wines. By hydrolyzing unstable proteins in musts and wines, the product helps prevent the formation of protein-related instabilities such as chill haze, thereby improving wine clarity and long-term stability.

In addition to its stabilizing effect, **Zyme-O-Stab** can enhance process efficiency by improving viscosity and filtration properties. Its application is recommended for white and rosé wines, where protein haze risks are most pronounced, but it can also be applied in other winemaking contexts where protein management is required.

Properties

Zyme-O-Stab was specifically developed for activity at low pH, and is particularly well suited to winemaking conditions.

- Enzyme: Acid Protease (CAS 9025-49-4)
- Activity: Min. 1600 SAPU/g
- Appearance: Light brown liquid
- Use temperature: 50–150°F
- Use pH: 1.5–5.3
- Density: 1.1–1.25
- Heavy Metals: < 5 ppm

Use

Dilute **Zyme-O-Stab** in 10–20x its volume of cold, potable water and add to the must. The must or juice should be below 140°F (60°C) at the time of introduction. After adding, mix the tank to homogenize.

Dosage and Addition

350–500 mL/1000 gal (9–13 mL/hL)

Please contact your ATPGroup Enology Products Specialist for assistance with optimizing the 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) space 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-Stab is available in 1 kg PE bottles, 25 kg jerricans, and 1000 kg totes.

Product for Enological Use Only

Non-GMO, Allergen-free

Please refer to the SDS for safe handling requirements.