

PRESQUE ISLE WINE CELLARS

"Serving the Winemaker Since 1964"

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www.piwine.com

Zyme-O-Clear Liquid

Description

Zyme-O-Clear is a clarification enzyme specifically designed for settling primarily white juices. It also has the ability to improve filtration rates. It is an enzymatic preparation created from non GMO *Aspergillus niger* strains according to a unique solid state fermentation process. Zyme-O-Clear also preserves the freshness and aromatic qualities of the grapes as well as increased yield when added to the press. The addition of Zyme-O-Clear will also improve compaction of the lees resulting in smaller losses at racking.

Properties

- Alcohol and SO₂ do not affect activity at the usual concentrations in wines. Pectin degrading enzymes efficiency is dependent on the equilibrium of the 3 main specific activities: pectin methylesterase endopolygalacturonase and pectin lyase. Zyme-O-Clear has been formulated for optimum efficiency. The following minimum activities are guaranteed:
- Pectinmethylesterase > 700 u/g
- Polygalacturonase > 3500 u/g
- Pectinlyase > 100 u/g
- Available as a Liquid.

Directions for use

Zyme-O-Clear Liquid can be diluted in a small quantity of cool water before addition in the tank. This allows for better dispersion. Sprinkle over the grapes as they proceed to the press or add to juice before starting alcoholic fermentation. Since Bentonite is a protein adsorbing agent, bentonite must be added after contact time.

Hazard Warning

Eye protection is recommended. In case of contact with eyes, rinse thoroughly with water.

Dosage

Commercial application rate: 2 -5 ml/Ton

Hobbyist application rate: 1-4 drops/5 gallon

Sizes Available:	1 oz will treat:	4 oz will treat:	16 oz will treat:	Gallon (128 oz) will treat:
Whites (gal)	763-1971	3052-7884	12,208-126,144	97,664-252,288
Reds (gal)	910-2276	3640-9104	14,560-36,416	116,480-291,328

1 ml = 20 drops

1 drop = 0.05 ml

1 fl oz = 29.6 ml