



PRESQUE ISLE
WINE CELLARS

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Zyme-O-Color Plus Liquid

Description: Zyme-O-Color Plus Liquid (ZCOL) is a highly active pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*. It has been especially developed for the maceration and color extraction of red grapes in wine making.

Properties: ZCOL is standardized at an activity of 440 PLU/g; Heavy metals <30 ppm (as Lead); Density 1.1-1.25; pH 3.5-5.0; Available as a liquid.

Directions for use: ZCOL can be diluted in a small quantity of cool water before addition in the tank. This allows for optimal dispersion.

Sprinkle over the grapes as they proceed to the press or add to the 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: 16-24 ml/Ton -or- 10-15 drops/5 gallons

1 mL = 20 drops

1 drop = 0.05 mL

1 oz = 29.6 mL

Refrigerate this product.