

Scottzyme Color X

A specialty pectinase with cellulose side-activities

CHARACTERISTICS

Scottzyme ColorX is a specialty pectinase with cellulase side-activities. These activities help release anthocyanins, polymeric phenols, and tannins. In trials, we have found that the tannic extraction is coarser than with ColorPro. We therefore, recommend using Color X when heavier tannic extraction is desired for longer aging.

RECOMMENDED DOSAGE

(best used before fermentation)

Crushed Grapes = 60-100ml/ton

Juice = 125-150ml/1000gal

Wine = 150-300ml/1000gal (Bench trials recommended)

DIRECTIONS FOR USE

Crushed Grape Additions: Dilute Scottzyme Color X to approximately a 10% solution in cool water. Sprinkle the solution over the crushed grapes.

For Cellar Additions: Dilute Scottzyme Color X to approximately a 10% solution in cool water. Add during a pump-over for even distribution.

NOTE: If tank temperatures are 30-60°F, we recommend gently stirring the tank 1-2 times per day for 10-30 minutes depending on volume. In cold temperatures, enzymes are slower to react and can pool at the bottom of the tank. Wait 4-7 days for a complete reaction to occur. Tanks that are 60+°F do not require agitation. Wait 2-3 days for reaction to complete.

BENCH TRIAL PREPARATION

Per 375 ml Bottle

For lab trial additions, use a 5% solution (add 5ml Color X plus 95ml DI water). Execute trials at room temperature. Reaction time can vary between samples.

Results of clarification may or may not include a precipitation.

Addition Rate/1000gal	MI's of Color X Lab Dilution
100ml	3.8
110ml	4.2
120ml	4.6
130ml	5.0
150ml	5.7
200ml	7.6

Storage:

Keep Scottzyme Color X tightly closed in a cool environment. Activity loss decreases about 5% each year.

Packaging: 1kg = 890ml

1kg, 25kg

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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