

SCOTTZYME® PERFORMANCE

SCOTTZYME PERFORMANCE

Designed for rapid clarification and settling of juice, can also improve the filterability of wine

Add to: Grapes, fruit, white/rosé juice
Impact: Increases yields, improves juice settling and clarification
Format: Liquid

Frequently used in grapes, berries, stone, or pomme fruits

SCOTTZYME® PERFORMANCE is formulated specifically for pre-fermentation processing in white and rose juices.

- Designed for crushed grapes to facilitate easier pressing and higher yields
- In juice, improved settling and clarification
- When adding to fruit, it is sometimes beneficial to use in conjunction with Scottzyme HC.
- When used as a settling aid, minimum contact time is 3 days at 15°C (60°F). In cases when the tank temperature is cooler (-1-15°C /30-60°F), minimum contact time should be 4-7 days and stirring is recommended
- Highly concentrated pectinase

RECOMMENDED DOSAGE:

Grape or fruit pressing aid: 15-45 mL/ton

Standard juice clarification: 1-3 mL/hL (34-100 mL/1000gal)

Flotation: 3-5 mL/hL (100-170 mL/1000gal)

USAGE:

Dilute **SCOTTZYME PERFORMANCE** to approximately a 10% solution in cool water. Pour the solution over the crushed grapes/fruit before pressing or add to the juice before the start of alcoholic fermentation and mix thoroughly. When used as a settling aid, Minimum contact time is 3 days at 15°C (60°F). In cases when the tank temperature is cooler (-1-15°C /30-60°F) minimum contact time should be 4-7 days and stirring is recommended.

STORAGE:

Store at 4°C (39°F) for 1–2 years. Keep tightly sealed and refrigerated once opened.

PRODUCT SIZING:

- 25 kg = 22.25 L