

# SCOTTZYME® BG

#### SCOTTZYME BG SCOTTZYME BG was created to increase varietal aroma in wine by cleaving terpenes from sugar molecules (non-fermentable). For release of bound terpenes Increases floral and citrus aromas . Add to: DO NOT USE on must or juice, enzyme activity is inhibited by glucose > 5% Wine (NOT must or juice) • Once the desired aroma impact has been achieved, stop the enzyme action Impact: with a bentonite addition (5-10 g/hL). If the enzyme action is not stopped it will Aroma release continue to work until the substrate (bound aroma compounds) has been Format: exhausted Powder Powdered pectinase with high betaglucosidase activity designed to release bound terpenes. Frequently used in aromatic whites & rosés, fruit-forward reds **RECOMMENDED DOSAGE:** Bench trials recommended Wine: 30-50 ppm (3-5 g/hL) (0.25-0.45 lbs/1000gal)

### **USAGE:**

Add just enough cool water to the powdered **SCOTTZYME BG** enzyme to create a paste. Then add more water to dissolve the powder completely. Add to tank and mix thoroughly. 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. Stop enzyme action after the desired impact has been achieved by adding 5-10 g/hL bentonite.

### STORAGE:

Store at room temperature for 1–2 years. Once opened, keep tightly sealed and dry. Once rehydrated, use within a few hours.

### **PRODUCT SIZING:**

1 kg = 890 mL

## **BENCH TRIAL PREPARATION :**

### Bench trials recommended for wine.

Prepare a 1% solution: Add 1g BG to 80mL DI water in a 100mL volumetric flask. When dissolved, bring to 100mL volume with DI water and mix thoroughly. Execute trials at room temperature. Allow at least 48 hours before tasting results.

TARGET ADDITION RATE		Lab Solution per
(g/hL)	(lbs/1000 gal)	375 mL Bottle (mLs)
Control	Control	0
3	0.25	1.1
4	0.33	1.5
5	0.42	1.9

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