

SCOTTZYME® CINN-FREE

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All-purpose enzyme for whites and rosés

Add to:
Press or pressed juice

Impact:
Extracts skin compounds, aids in pressing and settling

Format:
Liquid

Frequently used in Sauvignon blanc, Viognier, Pinot gris, Gewürztraminer, Riesling, Chardonnay, Vignoles

SCOTTZYME® CINN-FREE is a gentle enzyme that aids in pressability and settling in low-solid content juice.

- Can release varietal aromas and aromatic precursors that are trapped in the pectin matrix
- Increases yield
- Generally results in compact juice lees
- Can improve wine filterability
- Not suitable for high pectin or high solid juice
- 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
- Purified pectinase with very low cinnamyl esterase activity

RECOMMENDED DOSAGE:

Crushed Grapes: 15–30 mL/ton

Juice: 1.3–1.6 mL/hL (50–60 mL/1000 gal)

USAGE:

Dilute **SCOTTZYME CINN-FREE** to approximately a 10% solution in cool water. Pour over the grapes before pressing or add to juice in the press pan or settling tank.

For best results **SCOTTZYME CINN-FREE** should be in contact with the grapes before pressing. A minimum of 2 hours for contact time is suggested. 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:

- 1 kg = 890 mL
- 25 kg = 22.25 L

This information is herein 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.