



SCOTTZYME® HC

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Increase yield, clarity, and filterability in non-grape wine and cider

Add to: Grapes/apples, juice, or wine/cider
Impact: Efficient breakdown of pectin in high-pectin and hard-to-clarify products
Format: Liquid

Frequently used in Concord, Muscadine, Norton, French-American hybrids, fruit wines, cider

SCOTTZYME® HC is a versatile enzyme that can be used throughout the fermented beverage process where it can increase yield, reduce solids and improve filtration processes, depending on when it is used.

- Extremely beneficial for hard-to-press or slimy grapes (such as Concord), pome fruit (apple or pear), and stone (pitted) fruits
- HC is best used in conjunction with SCOTTZYME® PEC5L
- 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
- Pectinase with cellulase activities

RECOMMENDED DOSAGE:

Bench trials recommended for wine and cider

Crushed fruit:	60–100 mL/ton
Juice:	5.3–7.9 mL/hL (200–300 mL/1000 gal)
Wine/cider:	6.6–9.2 mL/hL (250–350 mL/1000 gal)

PRODUCT SIZING:

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

USAGE:

Dilute **SCOTTZYME HC** to approximately a 10% solution in cool water. Pour the solution over the crushed fruit or add to juice/wine/cider during a tank mixing. 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.

BENCH TRIAL PREPARATION :

Bench trials recommended for wine and cider

For lab trial additions, create a 2.5% lab solution (add 2.5 mL HC plus 97.5 mL DI water). Execute trials at room temperature. Evaluate at 24, 48, and 72 hours as the reaction time can vary between samples.

TARGET ADDITION RATE		Lab Solution per 375 mL Bottle (mLs)
(mL/hL)	(mL/1000 gal)	
Control	Control	0
2.6	100	0.36
3.9	150	0.54
5.3	200	0.72
6.6	250	0.90
7.9	300	1.08
9.2	350	1.26

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