



SCOTTZYME® KS

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Improved settling and filterability juice, wine, and cider

Add to: Juice (white, rosé, apple), wine (all wines), cider
Impact: Filtration, clarification
Format: Liquid

Frequently used in difficult-to-settle or hard-to-filter juice or wine, cider

SCOTTZYME® KS can be used anytime post-pressing to increase clarification rates and improve filtration throughput.

- The earlier KS is used, the more effective it will be
- It should **never** be used before pressing (grapes) or milling (apples): KS has very aggressive enzymatic activities that will break down skins and create many fine solids.
- Customers have reported very favorable results when used to solve “nightmare” filtrations before bottling
- 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
- Blend of pectinase enzymes with cellulase, hemicellulase, and protease side-activities

RECOMMENDED DOSAGE:

Bench trials recommended for wine and cider

Juice: 2.6–4.0 mL/hL (100–150 mL/1000 gal)

Wine/Cider: 5.3–7.9 mL/hL (200–300 mL/1000 gal)

PRODUCT SIZING:

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

USAGE:

Dilute SCOTTZYME KS to approximately a 10% solution in cool water. Add to the juice after pressing or to the wine/cider after alcoholic fermentation 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 KS 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

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.

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