



SCOTTZYME® PEC5L

SCOTTZYME PEC5L

Improve pressability, clarification, and settling for whites, fruit wines, & cider

Add to:

Grapes and juice (white or rosé), wine (all wines), cider

Impact:

Clarification

Format:

Liquid

Frequently used in white and rosé juice, fruit and hybrid wines, cider

SCOTTZYME® PEC5L is a versatile enzyme that can be used at many winemaking and cidermaking stages. If added directly to fruit it can enhance pressability and increase yield. When added to juice it decreases turbidity and improves settling.

- Use on crushed grapes for easier pressing
- Increases juice yields
- Improved settling and clarification
- Improves post-fermentation processing, including filtration
- Also useful for berries, pome, and stone fruits and should be used in conjunction with SCOTTZYME® HC
- 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:

Bench trials recommended for wine and cider

Crushed Fruit: 10–20 mL/ton

Juice: 1.0–1.3 mL/hL (40–50 mL/1000 gal)

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

PRODUCT SIZING:

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

USAGE:

Dilute **SCOTTZYME PEC5L** to approximately a 10% solution in cool water. Pour over the grapes or fruit before pressing or add to juice, wine, or 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 PEC5L 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
1	40	0.144
1.1	45	0.162
1.3	50	0.180
1.45	55	0.198
1.6	60	0.216

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.

REV. 8/22