



SCOTTZYME® SPECTRUM

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Concentrated formulation for fast throughput, improved filtration efficiency, and crossflow “cleaning”

Add to: Wine (all wines), cider
Impact: Filtration, clarification
Format: Liquid

Frequently used in finished wines and ciders that are difficult to clarify and filter

SCOTTZYME® SPECTRUM was created for use in fermented beverages that are very difficult to clarify.

- Highly concentrated blend of pectinase enzymes with cellulase, hemicellulase, and protease side-activities
- It has higher enzyme activities for the most difficult tasks
- **SPECTRUM** should be used on finished wine or cider only, either to assist with settling or to help with filtration issues 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

RECOMMENDED DOSAGE:

Add 4 mL/hL (150 mL/1000 gal) to wine or cider. Bench trials recommended to determine success.

PRODUCT SIZING:

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

STORAGE:

Store at 4°C (39°F) for 1–2 years. Keep tightly sealed and refrigerated once opened.

USAGE:

Dilute **SCOTTZYME SPECTRUM** to approximately a 10% solution in cool water. Add to the 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

Warning: Never use **SCOTTZYME SPECTRUM** before pressing or on juice. It is our most aggressive enzyme and may result in over-clarification of juice, leading to fermentation difficulties.

BENCH TRIAL PREPARATION :

Bench trials recommended.

For lab trial additions, create a 2.5% lab solution (add 2.5 mL SPECTRUM 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

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