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Scottzyme ColorPro

Scottzyme ColorPro is a specialty pectinase with a protease side-activities.

Dosage for Whites:

Crushed Grapes = 15-20ml/ton
 Juice = 50-60ml/1000gal
 Wine = 100-200/1000gal (Bench trials recommended)

Dosage for Reds:

Crushed Grapes = 60-100ml/ton
 Juice = 125-150ml/1000gal
 Wine = 150-300ml/1000gal (Bench trials recommended)

Preparation:

Crushed Grape Additions:

Dilute Scottzyme ColorPro to approximately a 10% solution in cool water. Sprinkle the solution over the crushed grapes.

For cellar additions, dilute Scottzyme ColorPro to approximately a 10% solution in cool water. Add during a pump-over for even distribution.

NOTE: If tank temperatures are 30-60°F, we recommend gently stirring the tank 1-2 times per day for 10-30 minutes depending on volume. In cold temperatures, enzymes are slower to react and can pool at the bottom of the tank. Wait 4-7 days for a complete reaction to occur. Tanks that are 60+°F do not require agitation. Wait 2-3 days for reaction to complete.

Bench Trial Recommendations: Per 375 ml Bottle

For lab trial additions, use a 2.5% solution (add 2.5 ml ColorPro plus 97.5 ml DI water). Execute trials at room temperature. Reaction time can vary between samples. Results of clarification may or may not include a precipitation.

Addition Rate/1000gal	MI's of ColorPro Lab Dilution
100 ml	0.36
110 ml	0.40
120 ml	0.43
130ml	0.47
150ml	0.54
200ml	0.72

Storage:

Keep Scottzyme ColorPro tightly closed in a cool environment. Activity loss decreases about 5% each year.

Packaging: 1kg = 890ml 1kg, 30kg

The information herein is 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.