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Scottzyme HC

Scottzyme HC is a pectinase and hemicellulase blend for use on hard-to-press/slimy grapes and for stone or pome fruits. It is best used in conjunction with Scottzyme Pec5L.

Dosage:

Crushed Grapes = 60-100 mL/ton
 Juice = 200-300 mL/1000 gal
 Wine = 250-350 mL/1000 gal (Bench trials recommended)

Preparation:

Crushed Grape Additions:

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

For cellar additions, dilute Scottzyme HC 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 2.5ml HC plus 97.5ml 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/1000 gal	MI's of HC Lab Dilution
100 mL	0.36
150 mL	0.54
200 mL	0.72
250 mL	0.90
275 mL	0.99
300 mL	1.08
325 mL	1.17
350 mL	1.26

Storage:

Keep Scottzyme HC 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.