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Scottzyme Pec5L

Pec5L is a highly concentrated pectinase designed specifically for winemaking. Pectinases break down large pectin chains (the "glue" that holds fruit together) into smaller pieces that are more soluble and easier to settle and filter. Use Pec5L on crushed grapes for easier pressing and higher yields and in juice for improved settling, clarification and filtration in wine. It is also useful in fruits such as berries and stone or pome fruits.

Dosage:

Crushed Grapes = 10-20ml/ton

Juice = 40-50ml/1000gal

Wine = 50-60ml/1000gal (Bench trials recommended)

Preparation:

Crushed Grape Additions:

Dilute Scottzyme Pec5L to approximately a 10% solution in cool water. Sprinkle the solution over the crushed grapes, or during

For cellar additions, dilute Scottzyme Pec5L 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 Pec5L 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/1000gal	MI's of Pec5L Lab Dilution
40ml	0.144
45ml	0.162
50ml	0.180
55ml	0.198
60ml	0.216
65ml	0.234

Storage:

Keep Scottzyme Pec5L tightly closed in a cool environment. Activity loss decreases about 5% each year.

Packaging: 1kg = 890ml

1kg, 30kg

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