

Scottzyme BG

For release of bound terpenes

CHARACTERISTICS

Terpenes are chemically bound to sugar molecules and when cleaved, may liberate floral and citrus aromas. Scottzyme BG is a powdered pectinase and betaglucosidase designed to release these bound terpenes. It is generally used on white wines, but may also be used in red or fruit wines. **BG should be used only in wine, NOT MUST OR JUICE.** The glucosidase activity is inhibited by sugars. The wine should have less than 0.5% residual sugar for proper enzyme activity. **Bench trials are highly recommended before using.**

RECOMMENDED DOSAGE

Wine = 115-190g/1000gal

DIRECTIONS FOR USE

Powdered enzymes tend to scatter across water or wine. It is best to add just enough cool water to the powder to create a paste. Then add more water to dissolve the powder completely. It is now ready to be added to the tank. Make sure you have some gentle motion in the tank to disperse the enzyme.

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 PREPARATION

Per 375 ml Bottle

For lab trial additions, prepare a 5% solution. Add 5.0g BG to 80ml DI water in a 100ml volumetric flask. When dissolved, bring to 100ml volume with DI water and mix thoroughly. Execute trials at room temperature. Reaction time can vary between samples. Results of clarification may or may not include a precipitation.

Addition Rate/1000gal	ml's of BG Lab Dilution
115g	0.22
125g	0.24
145g	0.28
155g	0.30
165g	0.34
185g	0.36
190g	0.38

Storage:

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

Packaging:

1kg

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.

Document Edited 7/6/09