

Scottzyme Color X

Scottzyme ColorX is a specialty pectinase with cellulase side-activities. These activities help release anthocyanins, polymeric phenols, and tannins. In trials, we have found that the tannic extraction is coarser than with the ColorPro. We therefore, recommend using Color X when heavier tannic extraction is desired for longer aging.

Dosage for Reds: (best used before fermentation)

Crushed Grapes = 60-100ml/ton

Juice = 125-150ml/1000gal

Wine = 150-300ml/1000gal (Bench trials recommended)

Preparation:

Crushed Grape Additions:

Dilute Scottzyme Color X to approximately a 10% solution in cool water.

Sprinkle the solution over the crushed grapes.

For cellar additions, dilute Scottzyme Color X 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 5% solution (add 5ml Color X plus 95ml 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 Color X Lab Dilution
100ml	3.8
110ml	4.2
120ml	4.6
130ml	5.0
150ml	5.7
200ml	7.6

Storage:

Keep Scottzyme Color X tightly closed in a cool environment.

Activity loss decreases about 5% each year.

Packaging: 1kg = 890ml

1kg, 30kg

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