



## 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.

<b>Addition Rate/1000 gal</b>	<b>MI's of HC Lab Dilution</b>
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.