



Scottzyme HC

A specialty pectinase with hemicellulase side-activities

CHARACTERISTICS

Scottzyme HC is a pectinase and hemicellulase blend designed to increase yield, reduce solids and improve filtration. It is a strong enzyme useful for hard-to-press or slimy grapes (such as Concord) and for pome (apple or pear) or stone (pitted) fruits. It is best used in conjunction with Scottzyme Pec5L.

RECOMMENDED DOSAGE

Crushed Grapes = 60-100 mL/ton

Juice = 200-300 mL/1000 gal

Wine = 250-350 mL/1000 gal (Bench trials recommended)

DIRECTIONS FOR USE

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 PREPARATION 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	ML'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.

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