



Scottzyme Cinn-Free

For higher press yields, improved settling, and release of desirable pectin-trapped aromas

CHARACTERISTICS

Cinn-Free is a purified pectinase designed with very low cinnamyl esterase activity which helps reduce the formation of vinyl phenols. It is used in white must for release of varietal aromas and aromatic precursors. In addition to releasing desirable pectin-trapped aromas, Scottzyme Cinn-Free aids in pressability, yield, settling, clarification and filtration. It is recommended for aromatic varieties like Sauvignon Blanc, Viognier, Pinot Gris, Gewurztraminer, Riesling and Vignoles. It is also used in varieties like Chardonnay to bring out the full aromatic potential of the grapes.

RECOMMENDED DOSAGE

Crushed Grapes: 15-30mL/ton

Juice: 50-60mL/1000gal

Wine: Best used before fermentation

DIRECTIONS FOR USE

Crushed Grape Additions:

Dilute Scottzyme Cinn-Free to approximately a 10% solution in cool water. Sprinkle the solution over the crushed grapes/fruit before pressing or add to the juice before the start of alcoholic fermentation.



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.

Storage:

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

Packaging: 1kg = 890ml

1kg, 25kg

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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