



Pinnacle™ Zym Flot

product information



Type:

Enzyme for rapid flotation of white and rosé musts.

Characteristics:

- **Pinnacle™ Zym Flot** is a fast liquid pectinase: rapid depectinisation reduces viscosity of the must. It enables faster flotation of solid particles to the top of the vessel.

Application:

- **Pinnacle™ Zym Flot** eases agglomeration of floating particles, thus increasing flotation yields.
- **Pinnacle™ Zym Flot** clarifies juices and reduces flotation time, thus preventing risk of early fermentations.
- **Pinnacle™ Zym Flot** enhances aromatic freshness of white and rosé wines.

Formulation:

Pectolytic concentrate, glycerol, water.

Instructions for use:

Add **Pinnacle™ Zym Flot** as early as possible after pressing when the must is pumped into the flotation vessel.

Dosage:

3-6 ml/hL

Flotation time: 1-2 hrs

NB: higher dose should be applied for pH < 3.2

Activity:

≥ 950 PE/g

Storage conditions:

Store below 10°C (50°F).

Recommended temperature range:

15-20°C (59-68°F)

Packaging:

1kg bottle, 25kg canister

Shelf life:

Three years from date of manufacture.

Scientific background:

Negatively charged clarifying agents like bentonite must be added after **Pinnacle™ Zym Flot**, when pectin degradation is fully achieved, otherwise the bentonite will strip out the enzyme and make it inactive.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.