



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 with negligible cinnamoyl esterase activity, 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:

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.