

FLOTTOZIMA[®] L KPO

ENZYMATIC POOL WITH HIGH PECTOLITE ACTIVITY FOR OENOLOGICAL USE

COMPOSITION

Pectolytic enzyme in solution

CHARACTERISTICS

FLOTTOZIMA L KPO is a pectolytic enzyme with a high endopolygalacturonase activity able to reduce the viscosity and assisting the flotation process.

The solution is stable and can be used even after long storage periods.

The demethylating action of the enzyme, if used correctly, produces quantities of methanol within the legally established limits.

USES

Given its special characteristics, FLOTTOZIMA L KPO is particularly recommended in the pre-treatment of musts to be clarified by flotation.

When using FLOTTOZIMA L, comply with the relative legal regulations in force.

DIRECTIONS FOR USE

FLOTTOZIMA L KPO is ready to use. Add to a small quantity of the must, then add the mass to the product to be treated; mix in evenly and leave to act for at least 2 hours.

As with all enzymatic compounds, the activity of FLOTTOZIMA L KPO is slowed down by low temperatures; in the treatment of cold musts doses are therefore to be increased.

DOSES

From 0.5 to 5 g/hl for grape musts;

from 5 to 10 g/hl for apple juice.

WARNING: the product treated must be free of solid parts within 5 hours from when the product was added.

PACKS

20 kg. drum

STORAGE

Keep in a cool and well ventilated place. Close open packs securely.

HAZARDOUS

Based on the Ministerial Decree the compound is classified: Xn – HARMFUL

TECHNICAL DATE SHEETS 02/12/2013