

# ZIMACLAR L KPO

## **ENZYMATIC FORMULA FOR THE CLARIFICATION OF WHITE MUST AND NEW WINE**

### **COMPOSITION**

ZIMACLAR L KPO is an enzymatic pool with a high pectolytic activity, used to improve the clarification of white must.

### **CHARACTERISTICS**

ZIMACLAR L KPO is a liquid enzyme formula. In winemaking, it is a pectinase which improves both the clarification - by speeding up the elimination of dregs - and the filtration of white must.

### **APPLICATIONS**

The pressing of grapes causes a certain number of pectolytic substances to be released in the juice. By acting as protective colloids and increasing the juice viscosity, these substances stabilize the colloidal structure, thereby adversely affecting filtration, centrifugation and clarification. In such cases the separation of suspended solids can be accelerated with the help of ZIMACLAR L KPO.

Pectin shows a highly obstructing action during filtration. The pectolytic activity of ZIMACLAR L KPO considerably improves the product filterability during all phases of wine-making.

When using ZIMACLAR L KPO, please comply with all applicable regulations.

### **USES**

Add ZIMACLAR L KPO to the must, making sure that it is completely blended.

It is recommended to keep mixing the wine during enzymatic treatment.

ZIMACLAR L KPO is effective at 10-30°C.

Within these values the enzyme's action speed doubles with each 10° rise of temperature.

ZIMACLAR L KPO is not inhibited by normal concentrations of sulphurous dioxide.

Bentonite causes protein and consequently enzyme adsorption.

Treatment with bentonite is therefore recommended once the enzyme activity has been completed (usually after 1-2 hours at a temperature of 20°C).

### **DOSAGE**

1 to 3 g/hL of must.

### **PACKAGING**

20 kg. drum

### **STORAGE**

Store the product in a cool (10-15°C) and dry place. Close the bottle properly after use.

### **HAZARDOUS**

Classification according to the Italian ministerial decree the product is : Xn - HARMFUL.

