Zimopec Clear Flash

LIQUID PECTOLYTIC ENZYMATIC PREPARATION

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

A liquid enzymatic preparation with pectolytic action, obtained from a strain of *Aspergillus niger*. Zimopec Clear Flash is recommended for treatment of musts. Its effectiveness in completely destroying pectins improves results in the subsequent fining and filtering stages.

Specially designed to improve clarification of white musts

Zimopec Clear Flash performs enzymatic activities on soluble and insoluble pectins, and allows the levels of viscosity in the product to be rapidly reduced. In white musts, Zimopec Clear Flash improves static clarification and makes it quicker, and can be used to good effect with flotation methods (before filtration). The advantages arising from use of Zimopec Clear Flash are: production of a greater volume of must, reduction in downtime before filtration or before clarification, greater overall stability in the final product and lower doses of clarifying agents. The high quality of the extracted must reflects positively on the speed of clarification, while the hydrolysis of the pectic substances (which are well known for acting as protective colloids) means that products treated with Zimopec Clear Flash are easier to filter.

Practicality of use

The liquid formula of Zimopec Clear Flash means that it is extremely practical to use.

Free of undesired secondary activities

Zimopec Clear Flash is free of cinnamyl esterase and $\mbox{\it B}\textsc{-glucosidase}$ activity. It is therefore not involved in the formation of off-flavour volatile phenols

Composition

Enzymatic preparation with pectolytic action

Characteristics

Appearance: liquid. Colour: dark brown.

Dosage

1.0 - 4.0 g/hl.

Instructions for use

Dilute the product as appropriate with water, must or juice before adding it evenly to the mass.

Storage

Store in a cool and dry place, preferably between 4-8 °C.

Warning

MD 8/9/1976:

"Solid parts must be removed from the product treated, using the permitted systems, no later than five hours after the addition of the enzymatic preparation. Methanol can form in greater quantities than the permitted amount if the recommended dose is exceeded, or if the solid parts are not separated from the liquid within five hours after the enzymatic preparation has been added."

Packaging

Code 126305 - 20 kg barrels



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