

# Zimopec Color Flash

## ENZYMATIC PREPARATION WITH PECTINASE ACTIVITY FOR RED WINEMAKING

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

Allergen free.

A liquid pectolytic preparation produced starting from a strain of *Aspergillus niger*.

Zimopec Color Flash is recommended for treating black grapes used to produce red wines.

### For the maceration of black grapes

In red winemaking, the pectolytic and cellulase activity of Zimopec Color Flash helps the extraction of colour, both in terms of quantity and quality. The necessary maceration times are reduced and the colour obtained is more stable against the oxidation phenomena that occur after alcoholic fermentation and during the ageing and cellaring period.

### Improvement of filterability

The pectins contained in must and wine act as protective colloids, preventing the precipitation of the substances in colloidal suspension, and also make the products difficult to filter because of their clogging power.

The pectolytic activity of Zimopec Color Flash effectively reduces the pectin content, with the result that the products treated have better filterability and are less susceptible to turbidity phenomena.

### Free of undesired secondary activities

Zimopec Color Flash is free of cinnamyl esterase and  $\beta$ -glucosidase activity. It is therefore not involved in the formation of off-flavour volatile phenols or the reduction in colouring matter in red winemaking.

### Composition

Pectolytic enzymatic preparation.

### Characteristics

Appearance: liquid.

Colour: dark brown.

### Dosage

2.0 - 6.0 ml/hl.

### Instructions for use

Dilute the product as appropriate with water or must 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 126310 - 20 kg barrels

