

Zimopec P110L

LIQUID PECTOLYTIC ENZYMATIC PREPARATION

Liquid enzymatic preparation with pectolytic activity obtained from an *Aspergillus niger* strain. ZIMOPEC P110L is suitable for press wines, musts and fruit juice treatment. Its efficiency in pectin demolition facilitates the following clarification and filtration processes.

A specific product to improve musts and juices clarification and filtration

ZIMOPEC P110L develops an enzymatic activity on soluble and insoluble pectins and allows reducing product viscosity very quickly.

In red musts, the use of ZIMOPEC P110L is particularly favorable when the process includes maceration or thermo-vinification. The product obtained has a very low viscosity and can be clarified more easily.

In white musts, ZIMOPEC P110L improves and accelerates the static clarification. It can successfully be used during flotation and before filtration process.

ZIMOPEC P110L grants the following advantages:

- Greater performance in must;
- Reduction of idle times before filtration or clarification process;
- Greater stability of the final product;
- Dosage reduction for clarifying agents;

The very good quality of the so obtained must has a positive repercussion on clarification velocity. Besides, due to the hydrolysis of pectic substances acting as protecting colloids, the products treated with ZIMOPEC P110L can be filtered more easily.

Very easy to use

ZIMOPEC P110L liquid formulation allows a very practical use and a higher safety for the operator due to the fact that there is no formation.

Undesirable secondary activities free

ZIMOPEC P110 L is free from cinnamilesterasic and β -glucosidasic activities.

Therefore, it doesn't generate the formation of off-flavour or the colour decrease in red vinification.

Composition

Enzyme preparation with pectolytic action.

Characteristics

Appearance: liquid.

Smell: typical.

Color: brown.

Doses

Use the preparation at doses between 0.5 and 2 g/hl.

Instruction for use

Dissolve the preparation in water and blend it uniformly into the mass to be treated.

Preservation

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

Packaging

Cod. 126550 - 1 kg bottles

Cod. 126560 - 25 kg jerry-cans