

# Zimopec PML

## 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 PML has non-macerating polygalacturonase activity and no secondary activities are present. These characteristics make Zimopec PML a specific product to optimize pressing operations, without breaking up solid parts excessively.

### To improve the pressing of grapes

Pressing is an operation in the vinification process which has a strong influence on both the quality of the finished product and production costs. Zimopec PML has been studied specifically to improve the results of this delicate phase. The enzymatic action exerted on soluble pectins makes it possible to destroy viscosity rapidly, without breaking up the skins at the same time. The integrity of the skins makes it possible to obtain the following benefits: faster must extraction, higher free-run must yield, limpid free-run must, use of entire capacity of press, a cleaner press. The excellent quality of the must extracted means that the clarification process is faster and fewer clarification adjuvants can be used. Finally, the hydrolysis of pectic substances, which act as protective colloids, means that products treated with Zimopec PML are easier to filter and less susceptible to turbidity phenomena.

### In the processing of macerated aromatic white grapes

The now widespread practice of maceration on the skins of white grapes, especially aromatic ones, has the big disadvantage of producing a product that is difficult to filter because of the considerable extraction of pectins. Thanks to its pectolytic action, Zimopec PML significantly improves the workability of this type of must.

### Free of undesired secondary activities

Zimopec PML has no cinnamyl esterase or  $\beta$ -glucosidase secondary activities. It is therefore not involved in the formation of off-flavour volatile phenols or the reduction in colouring matter in red winemaking.

### Composition

Liquid enzymatic preparation with pectolytic action.

### Characteristics

Appearance: liquid.

Colour: dark brown.

### Dosage

0.5 - 3.0 g/hl.

### How to use

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

### 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 126500 - 1 kg jars

Code 126510 - 25 kg barrels

