

Zimopec PXL 09

ENZYMATIC PREPARATION WITH PECTINASE ACTIVITY FOR TRADITIONAL RED WINEMAKING AND THERMOVINIFICATION

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

A liquid pectolytic preparation with secondary cellulase activity, produced starting from a strain of *Aspergillus niger*.

Zimopec PXL 09 is recommended for the treatment of red grapes both in traditional vinification and modern processes such as Flash Detente technology and thermovinification in general.

For the maceration of red grapes

In red winemaking, the pectolytic and cellulase activity of Zimopec PXL 09 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 PXL 09 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 PXL 09 is free of cinnamyl esterase and β -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 with secondary proteolytic and hemicellulase activity.

Characteristics

Appearance: liquid.

Colour: dark brown.

Dosage

1.0 - 4.0 ml/hl.

Instructions for 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

Cod. EXP00126651 - 1 kg jars

Cod. EXP00126657 - 10 kg barrels

