

Zimopec PX5

PECTOLYTIC ENZYMATIC PREPARATION

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

A granule enzymatic preparation with pectolytic activity and secondary proteolytic and hemicellulase activity, produced starting from a strain of *Aspergillus niger*. Zimopec PX5 is recommended for both white and red winemaking.

In maceration: to extract more colour and save time

During the maceration phase, the pectolytic and hemicellulase activity generated by Zimopec PX5 makes it possible to break down the grape cell structure more effectively and therefore extract more from the aromatic potential and colouring matter more rapidly. Furthermore, by hydrolysing part of the protein present, acid protease restricts the development of foam and colour loss due to foam-colour emulsification.

Greater stability and filterability of wine

Because of their clogging power, the pectins contained in must and wine make products difficult to filter. Acting as protective colloids, they also prevent the precipitation of substances in colloidal suspension. The pectolytic activity generated by Zimopec PX5 translates into a drastic reduction in the pectin content and the products treated therefore have better filterability and are less susceptible to turbidity phenomena.

Free of undesired secondary activities

Zimopec PXL5 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: granules.

Colour: beige.

Dosage

1.0 - 3.0 g/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

Code EXP00126623 - 0.5 kg packs

