



ZIMAROM®

ENZYMATIC PREPARATION FOR CLARIFYING AROMATIC MUSTS

COMPOSITION



Pectolytic enzymatic pool with secondary glycosidase activity.

CHARACTERISTICS



ZIMAROM® is in powder form. It is a pectinase for enological use designed to improve the clarification of musts at the end of fermentation and to develop aroma. Hydrolysis of the aromatic substances is possible thanks to the presence of glycosidase enzymatic activity.

APPLICATIONS



ZIMAROM® is used to change the structure of the pectins by decreasing the viscosity of the medium and thus improving the clarification of the treated product. From a technological standpoint, the residual glycosidase activity of ZIMAROM® is interesting. It involves the hydrolysis of aromatic precursors with the release of monoterpenoids and norisoprenoids that are responsible for the aroma. ZIMAROM® has all 4 of the glycosidase enzymatic activities necessary for this purpose, it does not have cinnamyl-esterase activity, responsible for the precursors which can be transformed into substances with unpleasant aromatic characteristics.

When using ZIMAROM® comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dilute ZIMAROM® in ten parts of product. Incorporate this solution into the must at the end of fermentation and make sure it is mixed well.

ZIMAROM® is active between 10 and 30°C; the enzyme action speed increases in this interval when the temperature rises.

ZIMAROM® is active at normal values of sulfur dioxide, while it is inhibited by the presence of glucose: if the treatment is conducted on products which still contain glucose, it is advisable not to use doses below those recommended below.

Bentonite has an adsorption effect on protein and thus on enzymes, therefore it is advisable, in order to interrupt enzymatic activity, to make a bentonite treatment only when the desired hydrolytic action has been completed.



DOSAGE

1 to 3 g/hL in must at the end of fermentation.



PACKAGING

100 g bottles.



STORAGE

Store in a cool (10-15°C), dry place.
Tightly close opened packages.



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).