

THERMOZIMA®

ENZYMATIC LIQUID PREPARATION SPECIFIC TO CLARIFY THERMO-MACERATED MUST

COMPOSITION

Liquid pectolytic enzyme suitable for use on musts treated at high temperatures.

CHARACTERISTICS

THERMOZIMA® is active in its pectolytic activity up to 68 ° C - 155 F .

It 'an enzyme preparation that works at normal enological pH and in the presence of normal concentrations of SO₂ THERMOZIMA® is specific for clarify musts heat treated. THERMOZIMA® is not obtained from genetically modified organisms (GMO free).

APPLICATIONS

THERMOZIMA® reduces the viscosity of musts thermo-macerated and more generally of the products thermo-treated.

The addition of THERMOZIMA® increases the yields during pressing, improves the clarification and the filtration of the product obtained.

Add immediately after the heating step, in any case at temperatures below 68 ° C – 155 F

THERMOZIMA® can be used during maceration following the classical heat treatment or the “flash detente”

THERMOZIMA® can be added on the must in one or more stages to further enhance the clarifying effect.

The pectolytic activity of THERMOZIMA® improves the filterability of the product at all stages of winemaking.

For the use of THERMOZIMA® follow the laws in force.

USES

Dissolve THERMOZIMA® in 10 part of water, add to the mass to be treated while ensuring an adequate homogenisation

THERMOZIMA® exerts its action between 10 and 68° C;

Attention, above this temperature the enzyme is rapidly inactivated.

Bentonites have an enzyme adsorption effect; It is therefore advisable to use bentonite when you want to remove the enzyme from the mass.

DOSES

From 1 till 3 g/100 kg on must or pressed must depending on the temperature of application and on contact time.

PACKS

20 kg can

STORAGE

Keep is in a fresh and cool place (8-15°C) (46,40 F – 59 F)

Carefully re-seal the open can

HAZARDOUS

Refer to MSDS.

TECHNICAL DATA SHEETS 10/02/2015