ZIMACLAR[®] FLOT

SPECIFIC ENZYME FOR MUST FLOTATION

COMPOSITION

Pectolytic enzyme in aqueous solution.

CHARACTERISTICS

ZIMACLAR[®] FLOT is an enzyme consisting of pectolytic enzymes able to reduce the viscosity of the mean and therefore to ease the flotation process.

The solution is stable and can be used also after long storage periods.

The enzyme's demethylating action, if properly used, isn't such to produce a quantity of methanol beyond the current legal limits.

USE

Due to its characteristics ZIMACLAR[®] FLOT is particularly indicated for the must treatments occurring before the flotation process.

For the employment of ZIMACLAR[®] FLOT please comply with the legislative regulations currently in force.

INSTRUCTIONS FOR USE

ZIMACLAR[®] FLOT is a liquid compound, ready for use. Add the product on a small volume of must, then add to the mass to be treated while ensuring an adequate homogenisation. Once added to the must, let it act for at least 2 hours: like all the enzymatic compounds, ZIMACLAR[®] FLOT's action is slowed down by low temperatures; consequently, the employment dosages will have to be increased in the treatment of cold musts.

DOSAGE

From 0,5 to 5 g/hL for grape musts; from 5 to 10 g/hL for apple juices. *WARNING:* the treated product must be deprived of the solid parts within 5 hours starting from the enzyme addition.

PACKAGE

25-kg polyethylene canisters.

STORAGE

Keep is in a fresh place. Carefully re-seal the open packages.

HAZARD

According to the regulations currently in force the compound is classified as: Xn - HARMFUL.

TECHNICAL DATASHEET DATED: 22/06/2010

Questa documentazione integra la scheda di sicurezza senza sostituirla Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



5