

# ZIMAFRUIT

## ENZYME PREPARATION FOR THE EXTRACTION OF VARIETAL AROMATIC COMPOUNDS AND FOR CLARIFICATION

### COMPOSITION

Pectolytic and glycosidase enzyme pool, perfectly suitable for use on grapes and musts, even during maceration.

### CHARACTERISTICS

ZIMAFRUIT is a powder mixture. It is a pool of enzymes with pectolytic and glycosidase activity, used in wine-making and studied for the production of full-bodied wines from an aromatic varietal extraction, and to improve the clarification of musts. The extraction and hydrolysis of the aromatic substances contained in the skins is possible thanks to the presence of joint pectolytic and glycosidase activity that also act to sugar concentrations of grapes and musts.

ZIMAFRUIT has not a anthocyanase activity it may also be used during red vinification.

### APPLICATIONS

It's of great interest the pectolytic and glycosidase activities of ZIMAFRUIT occurring in the extraction and hydrolysis of aromatic precursors with release of monoterpenols and of the norisoprenoids responsible for the varietal aromas of numerous grape varieties suitable for the production of wine.

In particular, ZIMAFRUIT contains all four glycosidase enzyme activities necessary for this aim. It does not contain cinnamyl-esterase or anthocyanase activity, the first being responsible for the formation of precursors which may be transformed into substances with unpleasant aromatic characteristics, and the second being the cause of the decay of the polyphenolic fraction responsible for colour.

It furthermore contains an excellent polygalacturonase activity, therefore the use of ZIMAFRUIT allows for the modification of the structure of the pectins present, decreasing the viscosity of the medium and thus improving both the clarification of the treated product, and the yield during pressing.

It is possible to use ZIMAFRUIT directly on grapes or during maceration, in contact with the skins.

Its use in white and red vinification is interesting for the extraction of varietal and fruity notes, according to the most advanced vinification procedures (Procedure Tuttifrutti®).

Comply with current relevant laws when using ZIMAFRUIT.

### USES

Dilute ZIMAFRUIT in 10 parts of product. Add the solution into the must from the crushing or at the start of the maceration, ensuring a good level of homogenisation.

ZIMAFRUIT works between 10 and 30°C; within this range, the speed of the enzyme's action will rise as the temperature does.

ZIMAFRUIT is active at normal values of sulphur dioxide.

Bentonite has an adsorption effect on the proteins and thus, on the enzymes; it is therefore advisable, in order to interrupt the enzyme activity, to proceed to bentonite treatment after a suitable length of time for the desired hydrolytic action to be completed.

### DOSES

From 1 to 2 g/hL in white vinifications.

2 g/hL for reds or rosés.

### PACKS

500g bottles.

### STORAGE

Keep in a cool, dry place (10-15°C).

Close opened packs carefully after use.

### HAZARDS

Based on the current legislation, the product is classified as: Xn - HARMFUL.

TECHNICAL SHEET OF: 06/06/2011