

ZIMAROM

ENZYMATIC PREPARATION FOR CLARIFYING AROMATIC MUSTS

COMPOSITION

Pectolytic enzymatic pool with secondary glycosidase activity.

CHARACTERISTICS

ZIMAROM is in a powder form. It is a pectinase/pectase 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.

USES

ZIMAROM is used to change the structure of the pectins present 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 possesses 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. ZIMAROM must be used in compliance with statutory laws.

METHOD OF 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 exercises its action 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 exercises an adsorption effect on protein and thus the enzymes, therefore it is advisable, in order to interrupt enzymatic activity, to use a bentonite treatment only after enough time has elapsed for the desired hydrolytic action to be completed.

DOSES

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 RATING

Based on Italian Ministerial Decree dated 28/01/1992 the product is classified: Xn - HARMFUL

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

GRUPPO VASON

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