

ZIMASKIN

ENZYMATIC FORMULA FOR WINEMAKING WITH WHITE GRAPES USING MACERATION

COMPOSITION

Pectolytic enzymatic solution with secondary cellulase and hemicellulase activity

CHARACTERISTICS

ZIMASKIN is a liquid enzymatic formula with limited poly-galacturonase action. Cellulase and hemicellulase activity is present in the preparation.

This is a pectinase for enological use developed to accelerate the extraction of aromatic precursors and to improve the clarification and filtration of white musts.

USES

ZIMASKIN is recommended for white wine production processes with maceration techniques with the solid parts (cold maceration and skin maceration).

The cellulase and hemicellulase action help to break down the skin cell walls. ZIMASKIN causes a faster extraction of the aromatic precursors and substances present in the skin cells, with a consequent reduction of contact time between must and solid parts.

ZIMASKIN significantly improves the subsequent operations of clarification, centrifugation and filtration.

ZIMASKIN must be used in compliance with statutory laws.

DIRECTIONS

Dilute ZIMASKIN in 10 parts of water. Add this solution to the crush to be treated making sure it is completely mixed.

Leave ZIMASKIN in contact with the product to be treated for the duration of the maceration.

ZIMASKIN is not inhibited with normal doses of sulfur dioxide.

ZIMASKIN exercises its action between 10 and 30°C; the enzyme action speed increases in this interval when the temperature rises, it doubles with each 10°C.

DOSAGE

1 to 5 g/hL of must.

PACKAGING

1 kg bottles.

STORAGE

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

WARNING

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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