



ZIMASKIN®

ENZYMATIC PREPARATION FOR VINIFICATION
OF WHITE GRAPES DURING MACERATION

COMPOSITION



Pectolytic enzymatic solution with extractive activity.

CHARACTERISTICS



ZIMASKIN® is a liquid enzymatic formula with limited poly-galacturonase activity, 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.

APPLICATIONS



ZIMASKIN® is recommended for white wine production processes with maceration techniques using solid (cold maceration and skin contact).

The activity of ZIMASKIN® causes a faster extraction of the aromatic precursors and substances in the skin cells, reducing the necessary contact time between must and solid parts.

ZIMASKIN® significantly improves clarification, centrifugation and filtration.

When using ZIMASKIN® comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve ZIMASKIN® in 10 parts of water. Add this solution to the juice after the crusher, make sure it is completely mixed.

Leave ZIMASKIN® in contact with the product to be treated for during maceration.

ZIMASKIN® is not inhibited with normal doses of sulfur dioxide.

Its activity is between 10 and 30°C; the enzyme activity increases as the temperature rises, every 10°C the reaction rates are doubled.



DOSAGE

From 1 to 5 g/hL on must according to temperature and time of contact.



PACKAGING

1 kg bottles.



STORAGE

Store in a cool dry place (10-15°C).

Reseal opened packages carefully.



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).