



# THERMOZIMA®

ENZYMATIC LIQUID PREPARATION SPECIFIC TO CLARIFY  
THERMO-MACERATED OR THERMO-TREATED MUST

## COMPOSITION



Liquid pectolytic enzyme in liquid form, suitable for musts treated at high temperatures.

## CHARACTERISTICS



THERMOZIMA® is active in its pectolytic activity up to 68°C, 155 F. It's an enzymatic preparation that works at normal enological pH and in the presence of normal concentrations of SO<sub>2</sub>.

THERMOZIMA® is specific for clarifying heat treated musts.

It is not obtained from genetically modified organisms (GMO free).

## APPLICATIONS



THERMOZIMA® reduces the viscosity of musts thermo-macerated and more generally of the products thermo-treated.

The addition of THERMOZIMA® increases the yields during pressing, improves clarification and the filtration of the product obtained.

Add immediately after the heating step at temperatures below 68°C, 155 F.

THERMOZIMA® has to be used during maceration following the classical heat treatment or the "flash detente".

THERMOZIMA® can be added on the must in one or more stages to further enhance the clarifying effect.

The pectolytic activity of THERMOZIMA® improves the filterability of the product at all stages of winemaking.

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



# THERMOZIMA®

ENZYMATIC LIQUID PREPARATION SPECIFIC TO CLARIFY  
THERMO-MACERATED OR THERMO-TREATED MUST



## DIRECTIONS FOR USE

Dissolve THERMOZIMA® in 10 parts of water, add to the mass to be treated, stirring continuously.

THERMOZIMA® works between 10 and 68° C;

Attention, above this temperature the enzyme is rapidly inactivated.

Bentonites have an enzyme adsorption effect; It is therefore advisable to use bentonite when you want to remove the enzyme from the mass.



## DOSAGE

From 1 to 3 ml/100 kg of must or pressed must depending on the temperature of application and on contact time.



## PACKAGING

25 kg drums.



## STORAGE

Keep in a cool place (8-15°C) (46,40 F – 59 F). Carefully re-seal the open drum.



## HAZARD

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