



# FLOTTOZIMA® L

ENZYMATIC POOL WITH HIGH PECTOLYTIC ACTIVITY  
SPECIFIC FOR FLOATATION, FOR OENOLOGICAL USE, LIQUID

## COMPOSITION



Pectolytic enzyme in aqueous solution, ready to use.

## CHARACTERISTICS



As a result of JU.CLAS. application research, FLOTTOZIMA® L is an enzymatic pool composed of pectolytic enzymes with a high endopolygalacturonase activity capable of reducing the viscosity of the medium and assisting the floatation process. The solution is stable and can be used even after long storage periods. The demethylating activity of the enzyme, if used correctly, produces quantities of methanol within the legally established limits.

## APPLICATIONS



Given its special characteristics, FLOTTOZIMA® L is particularly recommended in the pre-treatment of musts to be clarified by floatation. There's a specific line of products for such process which has been made with the evaluation of the surface electrical charge of adjuvants and gelatines. For this purpose there's a specific device, the Streaming Current Detector (SCD) which measures the potential flux and allows to titrate its surface electrical charge, with a polyelectrolyte solution. In this range there are the following products: FLOTTOGEL® (gelatine), FLOTTOBENT® bentonite and FLOTTOCARB® (carbon), all of them selected for the floatation process. FLOTTOZIMA® L is also suitable to help static clarifications.

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



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## DIRECTIONS FOR USE

FLOTTOZIMA® L is a ready to use compound. Add to a small quantity of must, then add to the product to be treated; mix in evenly and leave for at least 2 hours. As with all enzymatic compounds, the activity of FLOTTOZIMA® L is slowed down by low temperatures; in the treatment of cold musts doses must be increased. FLOTTOZIMA® L tolerates normal sulphur dioxide in the must.



## DOSAGE

From 0,5 to 5 g/hl for grape must;  
from 5 to 10 g/hl for apple juice.



## PACKAGING

1 kg bottles.  
25 kg polyethylene tanks.



## STORAGE

Keep in a cool place. Close open packs securely.



## HAZARD

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