



ZIMACLAR® FLOT

**SPECIFIC ENZYME FOR MUST FLOTATION,
FOR ENOLOGICAL USE**

COMPOSITION



Liquid pectolytic enzyme.

CHARACTERISTICS



ZIMACLAR® FLOT is a pectolytic enzyme able to reduce the viscosity of the must and to facilitate the flotation process.

The solution is stable and can be used after long storage periods.

APPLICATIONS



Due to its characteristics ZIMACLAR® FLOT is particularly suited for the must treatments occurring before the flotation process

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 flotation process.

ZIMACLAR® FLOT is also suitable to help static clarifications.

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



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DIRECTIONS FOR USE



ZIMACLAR® FLOT is a liquid compound, ready for use. Add the product on a small volume of the must, then add to the wine to be treated stirring carefully. Once added to the must, let it work for at least 2 hours: like all the enzymatic compounds, ZIMACLAR® FLOT's action is slowed down by low temperatures; consequently, dosage will have to be increased in the treatment of cold musts.

Before including ZIMACLAR® FLOT to the bentonite, if it's needed, wait that the activity of ZIMACLAR® FLOT is over (around two hours).

DOSAGE



From 0,5 to 5 g/hL for grape musts;
from 5 to 10 g/hL for apple juices.

PACKAGING



25 kg drums.

STORAGE



Keep is in a fresh and cool place. Carefully re-seal the open packages.

HAZARD



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