



## Vinfoform zymex powder

We hereby confirm and guarantee that the quality of the following goods meet EEC standards of quality. The goods have been manufactured from the highest quality raw materials and are fit for food processing use. They have been laboratory controlled for pureness and quality. The product is admitted as an additive under the current European legislation regarding the treatment of fruit juices and wines.

<b>Product name</b>	Vinfoform zymex powder
<b>Description</b>	Pectolytic enzymes for complete and quick destruction of pectin in fruits. Improves press ability of the fruit and avoids clarification problems in wine.
<b>Ingredients</b>	Malto-dextrine, Pectolytic enzymes, all of E.C. preferential origin
<b>Appearance</b>	white powder
<b>Customs code</b>	.....
<b>Available packings</b>	25 g, 100 g, 250 g, 1 kg sachets
<b>Dosage</b>	4 – 8 g / 10 l of wine/fruit juice
<b>Use</b>	Stir well while adding and leave to react for 2 – 12 hours, depending on temperature (45 – 20 °C).
<b>Storage conditions</b>	to be stored in a cool (< 15°C) and dry place. Close immediately after usage. Once opened, the product must preferentially be kept cool (refrigerator) and be used within a few days

Signed and dated, Beverlo, 04-09-2012

Bart Balis

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