

003.060.1 - 003.064.3 Pectolytic enzyme Vinoferm Zymex

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Article and article number:	003.060.1 – 003.064.3 Pectolytic enzyme Vinoferm Zymex
Composition:	This product is a mixture of purified spraydried maltodextrin obtained by hydrolysis of starch and pectin methyl-esterase (PE), pectin endopolygalacturonase (PG) and pectinliase (PL). The botanical origin of the starch is wheat.
Description:	Used for wine and fruit juices of pectin rich fruit. Breaks down the pectin in the fruit, increasing the juice yield and prevents cloudiness afterwards.
Dosage:	Dosage: 4-8 g (ml)/10 kg of fruit or must at 20 °C with a contact time of 12 hours.
Appearance:	It is a granulated powder with a white to light yellow colour, a moderate sweet taste and typical odour.
Available packings:	25 g, 100 g, 250 g and 1 kg packages
Storage:	Store in a cool place (Best kept in the refrigerator). Reseal opened packagings tightly and use up soon.

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