



# ZIMACLAR® pH3

ENZYMATIC PREPARATION STRONGLY ACTIVE AT LOW pH  
FOR THE CLARIFICATION OF WHITE MUST AND YOUNG WINE

## COMPOSITION



Pectolytic enzymatic preparation, excellent with low pH.

## CHARACTERISTICS



ZIMACLAR® pH 3 is a powder enzyme. It's an acid pectinase for enological use, developed to improve clarification by increasing the disposal of sediments and to enhance filtration of white musts.

## APPLICATIONS



ZIMACLAR® pH 3 has been created to be used on musts from early harvests, on musts for sparkling wines or musts with low pH.

The extraction processes of must brings a certain quantity of pectolytic substances in solution.

They are protector colloids increasing the viscosity, stabilize colloidal state but affect some technological processes such as filtration, centrifugation and clarification.

In these cases, you can get a faster separation of suspended substances with the use of an enzyme: ZIMACLAR® pH 3 improves this process even with extreme pH.

The pectolytic activity of ZIMACLAR® pH 3 significantly enhances filterability at all stages of vinification and increases yields during crushing.

**When using ZIMACLAR® pH3 comply with the relative legal regulation in force.**



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## DIRECTIONS FOR USE

Diluire ZIMACLAR® pH 3 to 10 parts water. Add this solution to the must be treated stirring thoroughly; It is recommended that you keep stirring the mass during enzymatic treatment.

ZIMACLAR® pH 3 works between 10 and 30° C; the speed of action of the enzyme activity in this range increases with increasing temperature of about twice every 10 degrees.

ZIMACLAR® pH 3 is not inhibited at the usual doses of sulfur dioxide.

The bentonite has an effect of adsorption of proteins and enzymes; It is therefore advisable the treatment with bentonite when enzyme activity is completed (usually after 1-2 hours at a temperature of 20° C).



## DOSAGE

From 1 to 3 g/hL on must.



## PACKAGING

500 g bottle.



## STORAGE

Store in a cool dry place (10-15°C).  
Reseal opened packages carefully.



## HAZARD

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