

## ZYMOLYSE® M PRO DOLMAR

FLAVORS EXTRACTION, PROTEIN STABILIZING

### CHARACTERISTICS

**ZYMOLYSE M PRO DOLMAR** is a concentrated preparation of enzymes which includes activities such as pectinase, cellulase and hemicellulase. These activities act over the grape skin extracting aromatic precursors located in this part of the fruit. Within the secondary activities of **ZYMOLYSE M PRO DOLMAR**, it is interesting to enhancing those which remove membrane proteins, contributing to stability.

**ZYMOLYSE M PRO DOLMAR** helps not only with aromatic development but also racking or debourbage due to its pectolytic activities, improving pressing, clarification and filtration of treated wines.

**ZYMOLYSE M PRO DOLMAR** helps to:

- Get aromatic skin precursors.
- Reduce unstable proteins in must.
- Decrease the bentonite dosage required in later stabilization of wines.
- Getting wines with longer persistence, complexity and aromatic intensity.

### DOSAGE

Usual working dosage for white wines is

1 – 3 g/hl.

As usual in enzymes, it depends on temperature and available time to be in contact.

### INSTRUCTIONS

Add to the whole of the volume being treated after grape pressing process, ensuring a good distribution.

### STORAGE CONDITIONS

Full, unopened pack with its original seal: store out of direct sunlight and in a dry, odourless environment at temperatures lower than 25 °C.

For use from one year to the next, store at temperatures between +4°C and +8°C.

Once opened, refrigerate and use quickly.

### PACKAGING

Bags of 250 gr and 1 kg.

### PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Cd [mg/kg]:<0,5

Hg [mg/kg]:<0,5

As [mg/kg]:<3

Pb [mg/kg]:<5

Coliformes [CFU/g]:<30

E. Coli: AUSENCIA

*Las indicaciones anteriormente expuestas corresponden a nuestros conocimientos actuales. Se facilitan sin compromiso ni garantía por nuestra parte, en la medida que su utilización queda fuera de nuestro control. Estas informaciones no liberan al usuario del cumplimiento de la legislación y medidas de seguridad vigentes.*

PRODUCTO ALIMENTARIO: Este producto es conforme a los reglamentos CE 491/2009 y 606/2009 por lo que cumple todas las garantías de pureza para ser adicionado a un producto alimentario como el vino.

CODEX ENOLÓGICO: Producto conforme al CODEX ENOLÓGICO INTERNACIONAL según versión en vigor. Responde a las normas y recomendaciones del CODEX ALIMENTARIO y a sus reglas de higiene siendo conforme a las normas europeas a nivel alimentario como aditivos o auxiliares agroalimentarios.

AUSENCIA DE OGM: Este producto no procede de organismos modificados genéticamente ni los contiene.

NO-IONIZACIÓN: Este producto no ha sido sometido a tratamiento ionizante.

