

ZIMOCELL CLAR

Allergen free bio-activating and stabilizing agent

TECHNICAL CHARACTERISTICS AND APPLICATIONS

ZIMOCELL CLAR is an "Allergen free" processing aid studied for fermentations and second fermentations of white and rosé musts.

Beyond its physical action, ZIMOCELL CLAR acts as a stabilizing and clarifying agent allowing to obtain fragrant and stable wines already at the end of the fermentation.

ZIMOCELL CLAR is particularly active on:

- ⇒ Oxidase enzymes
- ⇒ Catechins and leucoanthocyanes
- ⇒ Proteins
- ⇒ Fermentation inhibitors
- ⇒ Ocratoxin

At the end of fermentation ZIMOCELL CLAR sediments quickly, compacting itself at the bottom of the tank, facilitating the consequent racking operations, centrifugations and filtrations.

COMPOSITION

Selected alpha-cellulose fibers, PVPP, montmorillonite, silica

INSTRUCTIONS FOR USE AND DOSAGE

Disperse ZIMOCELL CLAR in 10 parts of cold water. After several hours mix the solution again and homogenize into the must or wine to be fermented.

DOSAGE: 40-100 g/hl

PACKING

15 kg Bags

This product is not considered dangerous therefore a material safety data sheet is not necessary.