



Vinfoerm Zymex Aroma

Product: Vinfoerm Zymex Aroma

Description:

- Food enzyme preparation from pectinase (IUB 4.2.2.2.10) with secondary activity in β -glucosidase (IUB 3.2.1.4) from *Aspergillus niger* for winemaking
- Appearance: light brown granulate
- Odour: weak, pure after fermentation product
- Ingredients: maltodextrin (botanical origin : potato and wheat), pectinase-enzyme

Dose:

4 – 8 gr / 10 litre. Adding at the end of fermentation (density 1010-1025) is preferred. Dose is valid at a temperature of 20 °C and reaction time of 12 hours. First pre-dissolve in a little water and then add, stirring constantly. Any reduction in the temperature of 7 degrees can be compensated for by a doubling of the reaction time and / or dose.

Use:

Do not use together with sulphite, proteine-stabilising products or clarifying products. When you want to add these products, wait until the reaction time of Vinfoerm Zymex Aroma has expired.

Storage: store in a cool and dry place.

Allergen information: the used maltodextrin is from wheat origin. However, allergen labelling is not required.

Average analysis

- Pectinolytic activity (PLU/g): 240
- β -Glucosidase activity (β dGLU/g): 2000
- Heavy metals (ppm): <30
- Lead (ppm): <5
- Arsenic (ppm): <3
- Total viable cell count (aerobic) (per g): < 5 x 10⁴
- *Escherichia coli* (per 25g): none
- *Salmonella ssp.* (per 25g): none

The purity thus meets the purity requirements of JECFA and FCC for enzymes intended for the production of foodstuffs. The product also meets the requirements for food enzymes in accordance with Regulation (EU) No. 1332/2008.

Further information:

- This product does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms. Its use in the production of foodstuffs therefore does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- This product is permitted as an enzyme in accordance with Regulation (EC) No. 834/2007 Art. 9 or Regulation (EC) No. 889/2008 Art. 27 for the production of "organic" foodstuffs.
- This product does not contain any raw or auxiliary materials of animal origin or ethanol.

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Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
contact@brouwland.com • www.brouwland.com