



Vinfoerm Zymex liquid

We hereby confirm and guarantee that the quality of the following goods meet EEC standards of quality. The goods have been manufactured from the highest quality raw materials and are fit for food processing use. They have been laboratory controlled for pureness and quality. The product is admitted as an additive under the current European legislation regarding the treatment of fruit juices and wines

Product name	Vinfoerm Zymex liquid
Description	Pectolitic Enzymes for complete and quick destruction of pectin in fruits. Improves press ability of the fruit and avoids clarification problems in wine
Ingredients	Water, Pectolytic enzymes, all of E.C. preferential origin
Appearance	Yellow transparent liquid
Customs code
Available packings	1 l, 250 ml, 100 ml bottles
Dosage	4 – 8 ml / 10 litre of wine/fruit juice
Use	Stir well while adding and leave to react for 2 – 12 hours, depending on temperature (45 – 20 °C).
Storage conditions	To be stored in a cool (< 15°C) and dry place. Close immediately after use. Once opened, the product must preferentially be kept cool (refrigerator) and be used within a few days.

Signed and dated : Beverlo, 31-08-2012



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