



ZIMOCELL CBC

**Fermentation Bio-Activator
with Fining and Stabilizing
activity**

Spec. Data Sheet Revision Feb 2004

Technical characteristics and Applications

ZIMOCELL CBC is a complete processing aid specifically design for the correct management of must fermentation and for rifermentation in white and rosé sparkling wines production.

ZIMOCELL CBC acts, in different moments of the process, as a physical activator, as fining and stabilizing agent, resulting in more perfumed and stable wines.

ZIMOCELL CBC helps cellar operations thanks to the following several functions:

- ⇒ *Fining and stabilizing activity with respect to oxidizing enzymes (laccase and tyrosinase), metals, proteins and unstable coloring matter.*
- ⇒ *Strong activity against fermentation inhibitors (e.g. fat acids).*
- ⇒ *Physical support to the yeast during fermentation and their fast separation from wine at the end of fermentation. Lees will appear compact, of easier filterability and will quickly settle to the bottom of the tank.*

Composition

Selected fibers of alpha-cellulose, potassium caseinate, concentrated montmorillonites

Dosage and Instruction for Use

*20- 50 g/hL in clean musts and wines
50-100 g/hl in musts with high level of suspended solids*

Disperse ZIMOCELL CBC in water (1:10) and add it to must and wines in a fine stream.

Packing

*1 kg bags in 20 kg boxes (Product's code: ZIMC 1)
20 kg bags (Product's code: ZIMC 20)*

This product is considered not harmful; therefore it doesn't need a Material Safety Data Sheet