

**FLAVOUR**

# ZETOLITE 63 COPPER

VEGAN FRIENDLY. SULPHUR REDUCTION.

## What is Zetolite 63 Copper?

Unleash the full potential of your cider. Zetolite 63 Copper from Murphy & Son is a blend of naturally occurring volcanic material and copper salts, formulated to reduce sulphidic off-flavours in fermented cider. It is added at the end of fermentation or at the start of maturation to reduce the incidence of sulphidic compounds such as hydrogen sulphide or dimethyl sulphide.

## Fights Sulphidic Compounds

Zetolite 63 Copper utilises the reactive properties of copper to effectively bind and remove sulphur compounds, eliminating undesirable aromas and flavors in cider. The porous structure of the volcanic rock facilitates efficient settling, delivering a bright, clear final product.

## Enhances Natural Fruits

During fermentation, naturally occurring sulphur compounds can sometimes lead to the development of undesirable aromas in cider, such as rotten eggs, struck matches, or cooked cabbage. Zetolite 63 Copper effectively removes these undesirable notes, enhancing the natural fruit and authentic character of your cider.

## DID YOU KNOW? ?

Copper-coated volcanic rock removes off-flavors and clarifies, leaving you with pure, delicious cider!



## BENEFITS



- Reduces H<sub>2</sub>S and DMS off-flavours in the fermented product
- Concentrated powder product
- Is a processing aid (not an additive)
- No residual copper left in the final beverage

## APPLICATION



### How Much To Add

2 – 3 g/hl

### When To Use

Dose the Zetolite 63 Copper solution proportional during transfer from fermentation to maturation

### OR

Dose the Zetolite 63 Copper solution via the bottom of the Unitank, followed by 15-30 minutes of CO<sub>2</sub> sparging

## STORAGE



### Temperature

0–25°C | 32–77°F

### Location

Cool, sealed, and away from sunlight.

### Shelf Life

At the recommended storage conditions, 2 years from the date of manufacture.

## How Does It Work?

Zetolite is derived from the volcanic mineral compound Clinoptilolite. This mineral has a unique crystalline structure with interconnected pores that can trap and exchange ions. By combining Clinoptilolite with copper, Zetolite offers a powerful solution for the removal of Sulphur compounds.

## DID YOU KNOW? ?

Volcanic rock is formed from rapidly cooled lava, giving it a stable and inert structure that won't leach unwanted flavors into your cider.



## Instructions:

Zetolite 63 Copper is supplied as a granular powder, but ALWAYS needs to be used as a solution! (Fig 1.)

## Measure & Mix

- Slurried with a small amount of water or the product to which it is to be added.
- Always add water or product first and then Zetolite 63 Copper gradually while stirring continuously to avoid lumps.
- Continue moderate stirring until fully dissolved (brown, transparent solution).
- Should be added to the fermenter or conditioning tank and mixed in with a minimal amount of aeration.

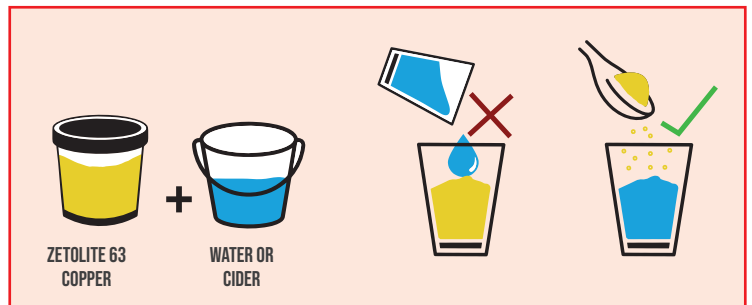


Fig. 1: How to prepare the Zetolite 63 Copper Solution

Note: Hot water speeds up dissolution, but cold water can also be used.



## WANT TO KNOW MORE? GET IN TOUCH

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