

Specification Sheet

LALLZYME BETA

FOR OENOLOGICAL USE

Enzymatic preparation for oenological use for revealing terpenic aromas from their precursors. Containing pectinases (EC 4.2.2.10, EC 3.2.1.15, EC 3.1.1.11) derived from selected strains of *Aspergillus sp*

Product is packaged in laminated foil inside a plastic jar.

60006-07-40: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to light brown colour

INGREDIENT

Pectinases and maltodextrin

PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	590 U/g
Pectin Methyl Esterase (PE)	180 U/g
Pectin Lyase (PL)	5 U/g
Beta-Glucosidase	1500 BGDU/g
Dry matter	> 90 %
Coliform	< 30 CFU/g
<i>E. coli</i>	Absent in 25 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Total Viable Count	< 5 x10 ⁴ CFU/g
Yeast	< 10 ² CFU/g
Lead	< 5 mg / kg
Mercury	< 0.5 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 0.5 mg / kg

PREPARATION

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or grape must to allow an even distribution in the whole quantity of grapes.

DOSAGE

5 g/hL

STORAGE and SHELF LIFE

Store in a dry and cool place.
Shelf life is 3 years in original sealed packaging.



www.lallemmandwine.com

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