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## SPECIFICATION SHEET

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# LALLZYME OE™

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for extended maceration of red grapes, for wines with longevity, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

**60005-07-40:** 10x10x100 g plastic jar in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE

- White to light brown colour

#### INGREDIENTS

- Enzyme concentrate, maltodextrin, sodium chloride and sodium acetate

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase) .....	> 75000 nkat/g
Coliform.....	< 30 CFU/g
<i>E. coli</i> .....	Absent in 25 g
<i>Salmonella</i> .....	Absent in 25 g
Antimicrobial activity .....	Non-detectable
Mycotoxins .....	Non-detectable
Lead .....	< 5 mg / kg
Mercury .....	< 0.5 mg / kg
Arsenic .....	< 3 mg / kg
Cadmium.....	< 0.5 mg / kg

### INSTRUCTIONS FOR USE

Dosage: 1.5 to 2,5 g/100 kg of harvest

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. For best results, add as soon as possible during the filling of the maceration tank.

### STORAGE & SHELF LIFE

Store in a cool and dry place, preferably between 5 and 15°C (41 - 59°F).

Shelf life: 4 years in original sealed packaging.

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