

**LALLEMAND****LALLZYME<sup>®</sup>****C-MAX****APPLICATION**

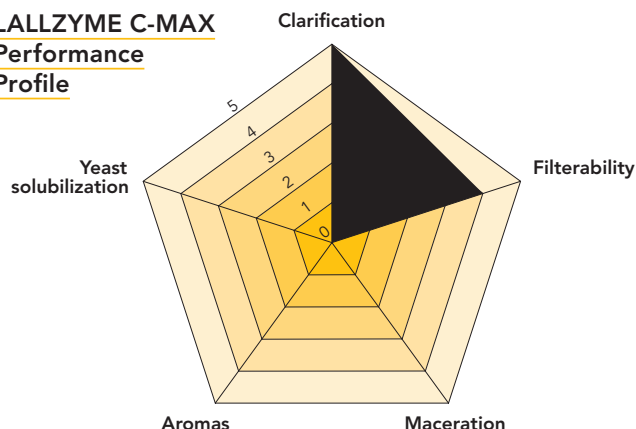
Clarification of musts and wines.

**DESCRIPTION**Granulated high concentration pectinase. Specific for extreme clarification conditions (high pectin content, low temperature). Origin : *Aspergillus niger*.**ACTIVITY AND MODE OF ACTION**

LALLZYME C-MAX contains at optimum level the three main pectinases involved in pectin hydrolysis : polygalacturonase, pectin esterase and pectin lyase.

LALLZYME C-MAX is very specific due its high level of endo-acting enzymes (pectin lyase and endo polygalacturonase) conferring to the product unique properties :

- quick decrease of viscosity
- efficient even at low temperatures (min. 5°C)
- improves settling of sediments

**LALLZYME C-MAX****Performance Profile****DOSAGE**

Application	Parameters (temperature/time)	Recommended dosage (g/hL)
Static juice clarification, Regular conditions	12-20°C/3-12 hrs	0.5g
Static juice clarification, Difficult conditions	5-12°C/3-12 hrs	1-2 g

Dilute the enzyme in an adequate amount (avg. 1 in 100) of water or grape must to allow an even distribution in the whole quantity of juice or wine.

*\*For more accurate dosage recommendation, please refer to our LALLZYME CLARIFICATION GUIDELINE.*

**PACKAGING, STORAGE AND HANDLING**

- LALLZYME C-MAX is available in 250 g sealed plastic jars, supplied in 2.5 kg cartons (10 x 250 g).

- Sealed containers may be stored in a dry place at room temperature. Refer to bottom label of containers for expiry date.

- Direct skin contact and dust formation should be avoided. Enzymes may cause sensitization by inhalation. For further details, please refer to LALLZYME C-MAX Material Safety Data Sheet (MSDS).

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