

LALLEMAND**LALLZYME[®]****BETA**

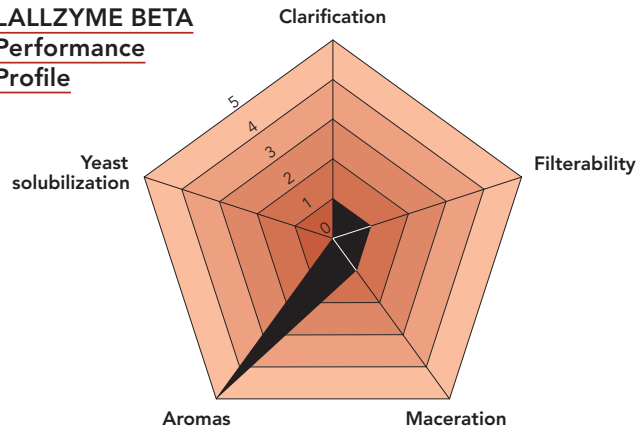
APPLICATION Release of flavouring substances in wines.

DESCRIPTION Granulated glycosidases preparation.
Origin : *Aspergillus niger*.

ACTIVITY AND MODE OF ACTION

LALLZYME BETA is an enzyme preparation with a strong glycosidase activity. It has been developed to increase the aromatic intensity of white wines. The larger the reserve of aromatic precursors, the greater the effect of the enzyme treatment. In that regard, LALLZYME BETA gives very positive results on wines made from Muscat, Gewurztraminer, Sauvignon and other aromatic varieties.

LALLZYME BETA Performance Profile



DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/hL)
White wines from aromatic grapes	min. 12° C/min. 3 weeks	5 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 wine.

PACKAGING, STORAGE AND HANDLING

- LALLZYME BETA is available in 100 g sealed plastic jars, supplied in 10 kg cartons (10 x (10 x 100 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 BETA Material Safety Data Sheet (MSDS).

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