

LALLEMAND

LALLZYME[®] CIDER CLEAR

**APPLICATION**

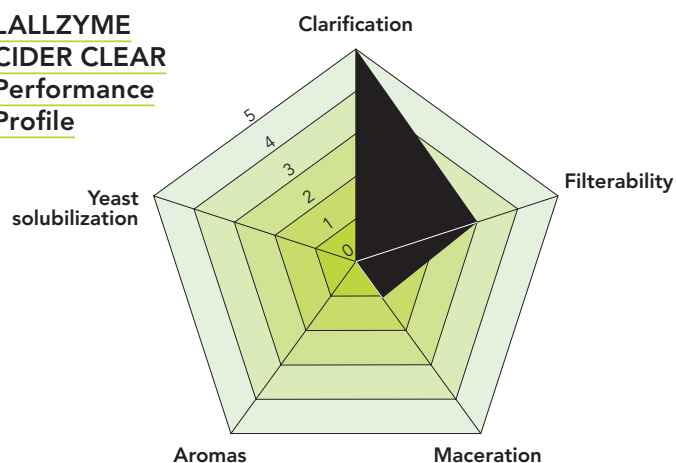
Clarification of apple juice.

DESCRIPTIONGranulated high concentration pectinase. FCE.
Origin: *Aspergillus niger*.

ACTIVITY AND MODE OF ACTION

LALLZYME CIDER CLEAR contains at optimum level the three main pectinases involved in pectin hydrolysis: polygalacturonase, pectin esterase and pectin lyase. Its fast action on apple pectin allows a quick and complete clarification of juices.

LALLZYME CIDER CLEAR Performance Profile



DOSAGE

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

PACKAGING, STORAGE AND HANDLING

- LALLZYME CIDER CLEAR 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 CIDER CLEAR Material Safety Data Sheet (MSDS).

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