

Specification Sheet

LALLZYME HC™

FOR OENOLOGICAL USE

Enzyme preparation for oenological use for must and wine clarification.

Containing pectinases (EC 4.2.2.10, EC 3.2.1.15, EC 3.1.1.11) derived from selected strains of *Aspergillus sp.*
Packaged in laminated foil in a plastic jar.

60004-07-40: 10x10x100g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to light brown colour

INGREDIENT

- Pectinases and maltodextrine

PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	3500 U/g
Pectin Methyl Esterase (PE)	1000 U/g
Pectin Lyase (PL)	106 U/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

From 0.5 to 1 g/hL

STORAGE and SHELF LIFE

Store in a dry and cool place.
Shelf life is 4 years in original sealed packaging.



www.lallemmandwine.com

DANSTAR FERMENT AG
Vejlevej 10
Fredericia
DK-7000 Denmark
Subsidiary of Lallemand Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid for 3 years unless superseded or otherwise indicated.

Rev. Date : 2017/12/15