
SPECIFICATION SHEET

LALLZYME PROCESS GLUCAN™

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for improving wine filterability in case of grapes with botrytis. Containing pectinases activities (EC 3.2.1.15) from selected strains of *Aspergillus* sp and β -glucanase activities (EC 3.2.1.6) from a selected strain of *Thricoderma harzianum*. Packaged in a plastic jar.

60057-05-40: 6x1 kg plastic jar

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour

INGREDIENTS

- Enzyme concentrate, maltodextrin, water, potassium chloride, trisodium citrate dihydrate and citric acid

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	> 20000 nkat/g
β -glucanase	> 56 BGXU/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: 4 to 6 g/hL

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or grape must to allow an even distribution in the whole volume. Add in must or wine.

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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