
SPECIFICATION SHEET

LALLZYME THERMO™

FOR OENOLOGICAL USE

Liquid enzymatic preparation, for thermovinification and flash détente winemaking, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic bottle.

60056-17-40: 15 x 1kg

PHYSICAL PROPERTIES

APPEARANCE

- Light to dark brown colour

INGREDIENTS

- Enzyme solution, glycerol and potassium chloride

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

| | |
|--------------------------------------------|----------------|
| <i>Polygalacturonase</i> (Pectinase) | ≥ 40000 nkat/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: 1.5 to 3 ml/100 kg grapes

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 during the heating process, before or after the heating step, based on the timing and the temperature (at temperature below 68°C, 154°F). For more details, read the technical data sheet.

STORAGE & SHELF LIFE

Store in a cool and dry place, preferably between 4 and 8°C (39-46°F).

Shelf life: 3 years in original sealed packaging.

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This document is valid for 3 years unless superseded or otherwise indicated.