



LALLZYME C-MAX™

High concentration pectolytic enzyme for white and rosé juice settling, for difficult conditions

DESCRIPTION

LALLZYME C-MAX™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for white and rosé juice static settling.

The main enzyme activities, pectin lyase, pectin methyl-esterase and polygalacturonase, are naturally combined with secondary activities that actively contribute to complete and fast hydrolysis of pectins.



BENEFITS & RESULTS

Due to its high concentration, richness and complexity of enzyme activities, LALLZYME C-MAX™ enhances settling, clarification and pressing.

LALLZYME C-MAX™ shows its unique activity under different settling conditions, such as low temperatures, high total pectins content, highly branched pectins, low pH or short contact time.

The primary benefit is an overall improvement in juice quality, combined with rapid and compact lees settling resulting in improved wine quality.



PROPERTIES

- Fast and complete depectinisation at low dosage.
- Active also under extreme conditions of low pH, low temperature, or high pectin content.
- Rapid and compact less settling.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 0.5-1.0 g/hL for standard conditions, at temperature above 12°C (53°F).
1.0-2.0 g/hL for lower temperature, from 8 to 12°C (46-53°F) .

For best results, add LALLZYME C-MAX™ as soon as possible at the end of the pressing or directly in the settling tank.

For better mixing, suspend the enzyme preparation in 10 times its weight with juice.

Low temperature tolerance at 8°C (46°F); the temperature influences the dosage of the enzyme and the treatment time.

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME C-MAX™ is a protein, do not use bentonite during enzyme treatment.

A pectin test may be used to check for any residual pectin after treatment.

PACKAGING AND STORAGE

- Plastic boxes of 250 g.
- Store LALLZYME C-MAX™ in a cool and dry place, preferably between 5 and 15°C (41-59°F), in the original sealed packaging.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022

LALLZYME C-MAX™ is a Lallemand recipe, formulated based on the results of research and trials performed by Lallemand and its research institute partners, in compliance with the most complete current legislation.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture