SPECIFICATION SHEET

LALLZYME CUVÉE ROUGE™

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for a high performing prefermentative maceration/cold soak of red grapes, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15) and *ß-glucosidase* activities (EC 3.2.1.21). Packaged in a plastic jar.

60031-07-40: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE

• White to light brown colour

INGREDIENTS

• Enzyme concentrate, maltodextrin, trisodium citrate dihydrate, water and potassium chloride

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	≥ 18000 PGLAL u/g
ß-glucosidase	≥ 12 GLAL u/g
Coliform	< 30 CFU/g
E. coli	Absent in 25 g
Salmonella	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: 2 to 3 g/100 kg of harvest
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. For best results, add as soon as possible at the beginning of the prefermentative maceration.

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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