

Specification Sheet

LALLZYME MMX™

FOR OENOLOGICAL USE

Enzymatic preparation for oenological use for the improvement of wine filterability, aging on lees and clarification of must from botrytised grapes.

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.

60011-07-40: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to light brown colour

INGREDIENT

- Pectinases, beta-glucanase, maltodextrine

PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	1850 U/g
Pectin Methyl Esterase (PE)	540 U/g
Pectin Lyase (PL)	25 U/g
Beta-Glucanase	80 BGXU/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

3 to 5 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

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This document is valid for 3 years unless superseded or otherwise indicated.

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