

Specification Sheet

LALLZYME C™

FOR OENOLOGICAL USE

Enzyme preparation for oenological use for must and wine clarification.

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.

60007-60-40: 10 x 250g plastic jar in a 2.5 kg carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- White to light brown colour

INGREDIENT

Pectinases and maltodextrine

PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	1750 U/g
Pectin Methyl Esterase (PE)	410 U/g
Pectin Lyase (PL)	70 U/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

From 2 to 3 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This document is valid for 3 years unless superseded or otherwise indicated.

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