

Specification Sheet

LALLZYME EX™

FOR OENOLOGICAL USE

Enzyme preparation for oenology use for extraction of color, tannins and aroma precursor and for 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* and packaged in laminated foil / plastic jar.

60009-07-40: 10x10x100 g plastic jar in a 10 kg carton

60009-60-40: 10x250 g 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)	350 U/g
Pectin Lyase (PL)	50 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

2 to 3 g/100 kg of harvest

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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