

# Specification Sheet

## LALLZYME BETA™

FOR OENOLOGICAL USE

Enzymatic preparation for oenological use for revealing terpenic aromas from their precursors. Containing pectinases (EC 4.2.2.10, EC 3.2.1.15, EC 3.1.1.11) derived from selected strains of *Aspergillus sp*

Product is packaged in laminated foil inside a plastic jar.

**60006-01-40:** 10 kg carton

**60006-07-40:** 10x10x100 g plastic jar in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- White to light brown colour

#### INGREDIENT

Pectinases and maltodextrin

### PRODUCT SPECIFICATION (In compliance with OIV Codex)

Polygalacturonase (PG)	590 U/g
Pectin Methyl Esterase (PE)	180 U/g
Pectin Lyase (PL)	5 U/g
Beta-Glucosidase	1500 BGDU/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 <sup>4</sup> CFU/g
Yeast	< 10 <sup>2</sup> 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

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](http://www.lallemmandwine.com)

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