
SPECIFICATION SHEET

LALLZYME EX™

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for red maceration, for fresh and fruit forward red wines, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a 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

- White to light brown colour

INGREDIENTS

- Enzyme concentrate, maltodextrin and sodium chloride

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase)	> 29000 nkat/g
Coliform.....	< 30 CFU/g
<i>E. coli</i>	Absent in 25 g
<i>Salmonella</i>	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 must. For best results, add as soon as possible during the filling of the maceration tank.

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This document is valid for 3 years unless superseded or otherwise indicated.