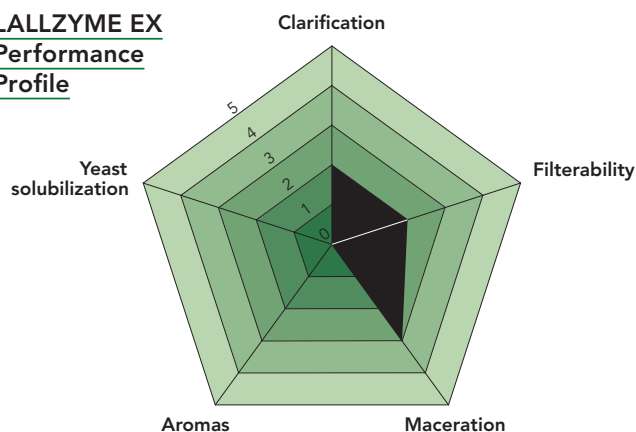


**LALLEMAND****LALLZYME<sup>®</sup>****EX****APPLICATION**

Red grapes maceration (juice and color extraction).

**DESCRIPTION**Granulated mid concentration pectinase. Low cinnamoyl esterase.  
Origin : *Aspergillus niger*.**ACTIVITY AND MODE OF ACTION**

Due to its well balanced concentration in pectinases and hemicellulases, LALLZYME EX significantly increases juice extraction from red grape skins. In addition, filterability of wine is improved. Thanks to its gentle action on grape skin, LALLZYME EX can be used with all grape varieties, even when full phenolic maturity has not been reached.

**LALLZYME EX**  
**Performance**  
**Profile**
**DOSAGE**

Application	Parameters (temperature/time)	Recommended dosage (g/100 kg)
Skin fermentation	18-28°C/2-8 days	2-3 g

Dilute the enzyme in an adequate amount (avg. 1 in 100) of water or grape must to allow an even distribution in the whole quantity of grapes. LALLZYME EX should be added before filling maceration tank or press.

**PACKAGING, STORAGE AND HANDLING**

- LALLZYME EX is available in 100 g sealed plastic jars, supplied in 10 kg cartons (10 x (10 x 100g)) or in 250 g sealed plastic jars, supplied in 2.5 kg cartons (10 x 250g).

- Sealed containers may be stored in a dry place at room temperature. Refer to bottom label of containers for expiry date.

- Direct skin contact and dust formation should be avoided. Enzymes may cause sensitization by inhalation. For further details, please refer to LALLZYME EX Material Safety Data Sheet (MSDS).

**EX****LALLZYME<sup>®</sup>**