

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

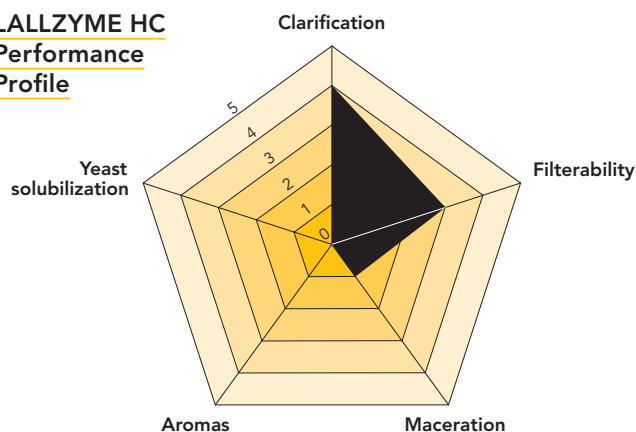
Clarification of musts and wines.

**DESCRIPTION**Granulated high concentration pectinase. FCE.  
Origin : *Aspergillus niger*.

## ACTIVITY AND MODE OF ACTION

LALLZYME HC contains at optimum level the three main pectinases involved in pectin hydrolysis : polygalacturonase, pectin esterase and pectin lyase. Its fast action on grape pectin allows a quick and complete clarification of juices. LALLZYME HC is also suitable for use in clarification by flotation technique. Used on wines (press wines for example), LALLZYME HC will greatly improve filterability.

### LALLZYME HC Performance Profile



## DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/hL)
Static juice clarification*	5-20°C/3-12 hrs	0.5-1 g
Must flotation		1 g
Press wine clarification	15-25°C/1-8 days	1 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 juice or wine.

\*For more accurate dosage recommendation, please refer to our LALLZYME CLARIFICATION GUIDELINE.

## PACKAGING, STORAGE AND HANDLING

- LALLZYME HC is available in 100 g sealed plastic jars, supplied in 10 kg cartons (10 x (10 x 100 g)).
- 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 HC Material Safety Data Sheet (MSDS).

**HC****LALLZYME<sup>®</sup>**