
SPECIFICATION SHEET

LALLZYME MMX™

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for improving ageing on lees and wine filterability. Containing pectinases activities (EC 3.2.1.15) selected from selected strains of *Aspergillus* sp and β -glucanase activities (EC 3.2.1.6) selected from a selected strain of *Thricoderma harzianum*. Packaged in a plastic jar.

60011-07-40: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour

INGREDIENTS

- Enzyme concentrate, maltodextrin, water, potassium chloride, trisodium citrate dihydrate and citric acid

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase)	> 29000 nkat/g
β -glucanase	> 80 BGXU/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: 2.5 to 4 g/hL

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or wine to allow an even distribution in the whole volume. Add in wine, tank or barrel, after the alcoholic fermentation.

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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