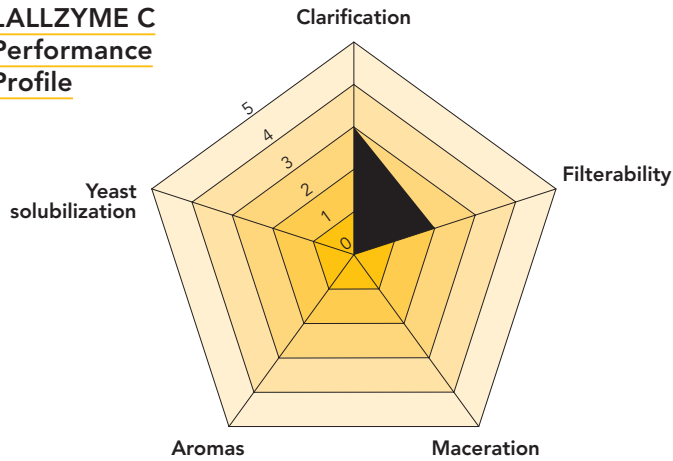


	LALLZYME[®]	C	
APPLICATION	Clarification of musts and wines.		
DESCRIPTION	Granulated mid concentration pectinase. FCE. Origin : <i>Aspergillus niger</i> .		

ACTIVITY AND MODE OF ACTION

LALLZYME C contains the three main pectinases involved in pectin hydrolysis : polygalacturonase, pectin esterase and pectin lyase.

**LALLZYME C
Performance
Profile**



DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/hL)
Static juice clarification*	5-20° C / 3-12 hrs	2-3 g

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 juice or wine.

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

PACKAGING, STORAGE AND HANDLING

<ul style="list-style-type: none"> LALLZYME C is available in 250 g sealed plastic jars, supplied in 2.5 kg cartons (10 x 250 g). 	<ul style="list-style-type: none"> Sealed containers may be stored in a dry place at room temperature. Refer to bottom label of containers for expiry date. 	<ul style="list-style-type: none"> Direct skin contact and dust formation should be avoided. Enzymes may cause sensitization by inhalation. For further details, please refer to LALLZYME C Material Safety Data Sheet (MSDS).
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LALLZYME[®]
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