

---

## SPECIFICATION SHEET

---

# LALLZYME C-MAX™

FOR OENOLOGICAL USE

Microgranulated enzymatic preparation, for white and rosé juice settling, for difficult conditions, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

**60020-60-40:** 10x250 g plastic jar in a 2,5 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE

- White to light brown colour

#### INGREDIENTS

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

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase) .....	> 50000 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: 0,5 to 2 g/hL

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 at the end of the pressing or directly in the settling 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.

#### DANSTAR FERMENT AG

Vejlevej 10

Fredericia

DK-7000 Denmark

Subsidiary of Lallemand Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

**This document is valid for 3 years unless superseded or otherwise indicated.**