

**LALLEMAND**

# LALLZYME® Cuvée-Blanc

**APPLICATION** Skin-contact maceration of white grapes.**DESCRIPTION** Granulated unique pectinase with beta-glucosidase activity.  
Origin : *Aspergillus niger*.

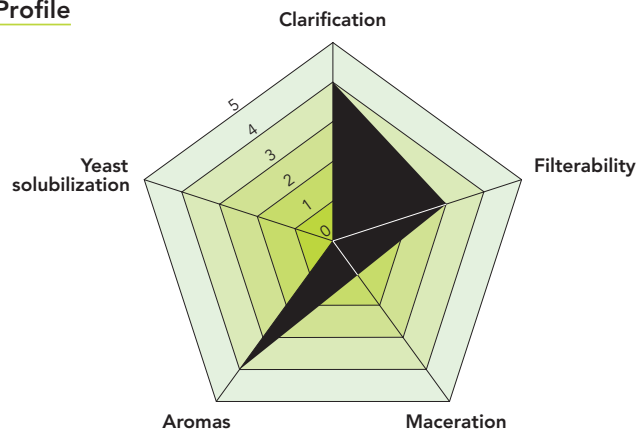
## ACTIVITY AND MODE OF ACTION

Specific pectinase concentrated in glycosidases complementary activities but low in macerating activities (cellulases, hemicellulases) to reach the action profile below.

Pectinases with low macerating activities allow a better and gentle juice extraction and a fast clarification after pressing. Because it is concentrated in beta-glucosidases, LALLZYME Cuvée Blanc will enhance aromatic complexity of white wines.

LALLZYME Cuvée Blanc has been used with success in many worldwide grown grape varieties, such as Sauvignon and Semillon.

### LALLZYME Cuvée-Blanc Performance Profile



## DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/100 kg)
Skin-contact maceration	5-12°C/2-12 hrs	2 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.

## PACKAGING, STORAGE AND HANDLING

- LALLZYME Cuvée Blanc 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 Cuvée Blanc Material Safety Data Sheet (MSDS).

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