

LALLEMAND**LALLZYME[®]****OE****APPLICATION**

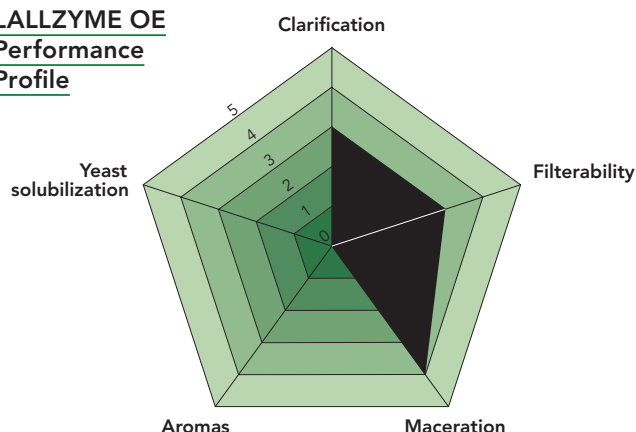
- Red grapes maceration for elaboration of medium to full-bodied red wines
- Maceration of neutral white grape varieties

DESCRIPTION

Granulated high concentration pectinase. Low cinnamoyl esterase.
Origin : *Aspergillus niger*.

ACTIVITY AND MODE OF ACTION

High concentration pectinase, and medium concentration of secondary activities (cellulase; hemicellulase) for an efficient but smooth extraction effect.

**LALLZYME OE
Performance
Profile****DOSAGE**

Application	Parameters (temperature/time)	Recommended dosage (g/100 kg)
Skin contact fermentation (neutral and healthy white grapes)	8-14°C/2-12 hrs	1-1.5 g
Skin fermentation	18-28°C/2-12 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 grapes.
LALLZYME OE should be added before filling maceration tank or press.

PACKAGING, STORAGE AND HANDLING

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

OE**LALLZYME[®]**