



EFFICIENT ENZYME FOR RED GRAPE MUST MACERATION IN BIG TANKS



DESCRIPTION AND APPLICATION

LALLZYME PROCESS COLOR™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for red maceration.

It's an enzyme formulated for larger volume processors: it reacts quickly and efficiently even at low dosage and under several conditions of use.

The main enzyme activities, pectin lyase, pectin methyl-esterase and polygalacturonase, are combined with pectinases active on side chains, like endo-galactanase, and with macerating activities able to degrade long and complex chains of hemicellulose.

Due to its combination of activities, LALLZYME PROCESS COLOR™ allows an efficient release of color and tannins in order to have more stable color intensity with a good balance of tannins. In larger maceration tanks, where the contact between liquid and solid phase is more difficult, the enzyme helps to enhance the diffusion of compounds from the skin into the liquid phase, with a significant impact on wine quality.

LALLZYME PROCESS COLOR™ is efficient under a large range of conditions: temperature, acidity, grape maturity. It is a powerful tool for red grape must maceration.

PROCESS COLOR™ MAIN BENEFITS

EFFICIENT MACERATION IN LARGER VOLUME TANKS

ONE ENZYME FOR ALL RED MUST MACERATIONS

EASIER GRAPE SKIN PRESSING AT THE END OF THE MACERATION





INSTRUCTION FOR USE

For best results, add LALLZYME PROCESS COLOR™ as soon as possible directly in the maceration tank. An enzyme addition a few days before the end of the maceration improves skin pressing resulting in higher yield and quality.

For better mixing, suspend the enzyme preparation in 10 times its weight with must.

Low temperature tolerance at 12°C (53°F); the temperature influences the dosage of the enzyme and the treatment time.



DOSAGE

- ✓ 2.0-3.0 g/100 kg for red maceration
- ✓ 1.0-2.0 g/100 kg for increasing the yield of the skin pressing



NOTE

The enzyme activity is not affected by normal SO₂ additions.
LALLZYME PROCESS COLOR™ is a protein, do not use bentonite during enzyme treatment.
A pectin test may be used to check for any residual pectin after treatment.



PACKAGING

Plastic jars
of 1 kg



STORAGE

Store LALLZYME PROCESS COLOR™ in a cool and dry place,
preferably between 5 and 15°C (41-59°F).

LALLZYME PROCESS COLOR™ is a Lallemand recipe, formulated based on the results of research and trials performed by Lallemand and its research institute partners, in compliance with the most complete current legislation.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.

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