

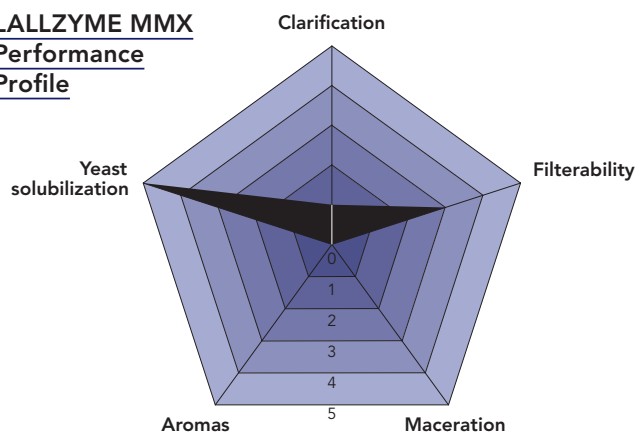
LALLEMAND**LALLZYME[®]****MMX**

APPLICATION	Solubilization of yeast compounds.
DESCRIPTION	Granulated betaglucanase preparation. Origin : <i>Trichoderma</i> sp.

ACTIVITY AND MODE OF ACTION

- LALLZYME MMX is a beta-glucanase blend. This enzymatic preparation was developed to improve the short maturing of wines on lees. In fact, it increases the volume and mouthfeel contributing to a fuller more rounded wine.
- Because of its glucanase and pectinase synergic activities, LALLZYME MMX can also be used to improve filterability of wines in case of Botrytis infection.

LALLZYME MMX Performance Profile



DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/hL)
Red wines aging on lees	10-15°C/min. 6 weeks	4-5 g
White wines aging on lees	10-15°C/min. 6 weeks	2-3 g
Sparkling wines aging on lees (after 2 nd fermentation)	10-12°C/min. 3 months	1 g
Filtration of wines rich in glucans (Botrytis infection)	10-15°C/min. 6 weeks	2-3 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 MMX 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 MMX Material Safety Data Sheet (MSDS).

MMX**LALLZYME[®]**