

# Specification Sheet

## LALLZYME EX-V

FOR OENOLOGICAL USE

Enzyme preparation for oenology use for extraction of color, tannins and aroma precursor and for clarification.

Containing pectinases (EC 4.2.2.10, EC 3.2.1.15, EC 3.1.1.11) derived from selected strains of *Aspergillus sp* and packaged in laminated foil / plastic jar.

**60016-07-40:** 10x10x100 g plastic jar in a 10 kg carton

**60016-04-40:** 10x500 g plastic jar in a 5 kg carton

### PHYSICAL PROPERTIES

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#### APPEARANCE & ODOUR

- White to light brown colour

#### INGREDIENT

- Pectinases and maltodextrine

### PRODUCT SPECIFICATION (In compliance with OIV Codex)

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Polygalacturonase (PG)	3500 U/g
Pectin Methyl Esterase (PE)	800 U/g
Pectin Lyase (PL)	100 U/g
Dry matter	> 90 %
Coliform	< 30 CFU/g
<i>E. coli</i>	Absent in 25 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Total Viable Count	< 5 x10 <sup>4</sup> CFU/g
Yeast	< 10 <sup>2</sup> CFU/g
Lead	< 5 mg / kg
Mercury	< 0.5 mg / kg
Arsenic	< 3 mg / kg
Cadmium	< 0.5 mg / kg

### PREPARATION

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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 grapes.

### DOSAGE

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1 to 2 g/per 100kg of harvest

### STORAGE and SHELF LIFE

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Store in a dry and cool place.  
Shelf life is 4 years in original sealed packaging.

Lallemand Oenology



www.lallemandwine.com

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