



LALLZYME®





APPLICATION

Red grapes maceration for elaboration of full-bodied wines.

DESCRIPTION

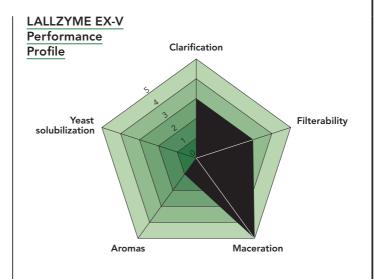
Granulated high concentration pectinase with full range of secondary activities. FCE. Origin: *Aspergillus niger.*

ACTIVITY AND MODE OF ACTION

LALLZYME EX-V is formulated to allow a rapid liberation of the intra-cellular contents due to the synergistic effect of concentrated pectinases and the specific activity of selected secondary activities (cellulase, hemicellulases) on lysing and releasing other polysaccharides from the grape cell wall.

LALLZYME EX-V:

- Allows for a complete and rapid release of the anthocyanins,
- Allows for a more efficient release of tannins and their subsequent binding with the anthocyanins and greater stability of the wine,
- Increases the release of aromatic substances while respecting the varietal characteristics of the grape.



DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/100 kg)
Skin fermentation	18-28° C/2-8 days	1-2 g
Skin fermentation + maceration post fermentation	18-28°C/> 8 days	2 g Possible to split addition in two times: • 50 % at beginning of maceration • 50 % mid-maceration
Cold soak maceration	< 12°C/2-6 days	3 g splitted in two additions: 1 g to the grapes at the onset of cold soak maceration 2 g when temperature is > 18-20°C

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 EX-V should be added before filling maceration tank.

PACKAGING, STORAGE AND HANDLING

 LALLZYME EX-V 	is	available	in
100 g sealed plast	ic j	ars, suppli	ed
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. Enymes may cause sensitization by inhalation.
For further details, please refer to LALLZYME EX-V Material Safety Data Sheet (MSDS).







