



HIGH CONCENTRATION PECTOLYTIC ENZYME FOR WHITE AND ROSÉ JUICE SETTLING, FOR DIFFICULT CONDITIONS



DESCRIPTION AND APPLICATION

LALLZYME C-MAX™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for white and rosé juice static settling.

The main enzyme activities, pectin lyase, pectin methyl-esterase and polygalacturonase, are naturally combined with secondary activities that actively contribute to complete and fast hydrolysis of pectins.

Due to its high concentration, richness and complexity of enzyme activities, LALLZYME C-MAX™ enhances settling, clarification and pressing.

LALLZYME C-MAX™ shows its unique activity under different settling conditions, such as low temperatures, high total pectins content, highly branched pectins, low pH or short contact time.

The primary benefit is an overall improvement in juice quality, combined with rapid and compact lees settling resulting in improved wine quality.

LALLZYME C-MAX™ MAIN BENEFITS

FAST AND COMPLETE DEPECTINISATION AT LOW DOSAGE

ACTIVE ALSO UNDER EXTREME CONDITIONS OF LOW PH, LOW TEMPERATURE, OR HIGH PECTIN CONTENT

RAPID AND COMPACT LEES SETTLING



INSTRUCTION FOR USE

For best results, add LALLZYME C-MAX™ as soon as possible at the end of the pressing or directly in the settling tank.

For better mixing, suspend the enzyme preparation in 20 times its weight with juice.

Low temperature tolerance at 8°C (46°F); the temperature influences the dosage of the enzyme and the treatment time.



DOSAGE

- ✓ 0.5-1.0 g/hL for standard conditions, at temperature above 12°C (53°F)
- ✓ 1.0-2.0 g/hL for lower temperature, from 8 to 12°C (46-53°F)



NOTES

The enzyme activity is not affected by normal SO₂ additions
Since LALLZYME C-MAX™ 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 boxes
of 250 g



STORAGE

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

LALLZYME C-MAX™ 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.

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