
SPECIFICATION SHEET

LALLZYME HP™

FOR OENOLOGICAL USE

Enzymatic preparation, for pressing, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic bottle.

60053-17-40: 15x1 kg

60053-42-40: 1x20 kg

PHYSICAL PROPERTIES

APPEARANCE

- Light to dark brown colour
- Liquid

INGREDIENTS

- Enzyme solution, glycerol and potassium chloride.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase).....	≥ 20000 PGLAL u/g
Coliform.....	< 30 CFU/g
<i>E. coli</i>	Absent in 25 g
<i>Salmonella</i>	Absent in 25 g
Antimicrobial activity.....	Non-detectable
Mycotoxins.....	Non-detectable
Lead.....	< 5 mg / kg
Mercury.....	< 0.5 mg / kg
Arsenic.....	< 3 mg / kg
Cadmium.....	< 0.5 mg / kg

INSTRUCTIONS FOR USE

Dosage: 1.5 – 3.0 mL / hL

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. For best results, add during the filling of the press, as soon as possible.

STORAGE & SHELF LIFE

Store in a cool and dry place, preferably between 4 and 8 °C (39-46 °F).

Shelf life: 3 years in original sealed packaging.

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