



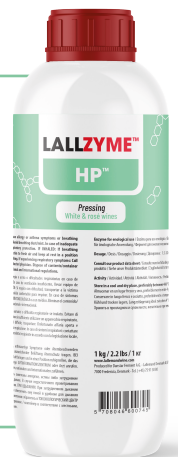
LALLZYME HP™

High performance liquid pectolytic enzyme for pressing

DESCRIPTION

LALLZYME HP™ is a liquid enzyme preparation, obtained from *Aspergillus niger*, for grape pressing; it can be also successfully applied for juice settling.

The activities of this enzyme are specifically oriented to the fast degradation of the pectic linear chain and its complex branch chain regions. The intense pectinase activity combined with well-balanced side activities helps to quickly and completely extract the juice from grapes during pressing.



BENEFITS & RESULTS

Due to its specific, unique composition, LALLZYME HP™ enhances pressing under difficult conditions such as complex pectins, high pectin content, low pH and fast process.

The addition of LALLZYME HP™ in the press increases the free-run juice yield and the overall yield.

The intense action on the pectins allows a significant reduction of the viscosity of the must, to prepare it in the best way for the subsequent phase of static settling or flotation. The reduction of the processing time increases the efficiency of the whole process, with a better management of the press cycle.

A softer pressing combined with LALLZYME HP™ addition improves the quality of the must, with less extraction of phenolic and negative colloidal compounds.

Furthermore, the liquid formulation of LALLZYME HP™ makes it easier to use in the winery.

PROPERTIES

- Easy and efficient grapes pressing for a better quality.
- More free-run juice and overall juice yield.
- Fast depectinization for a faster and easier settling or flotation process.



INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 1.5-2 ml/hl for standard conditions, at temperatures above 12°C (53°F).
2-3 ml/hl for lower temperature, from 8 to 12°C (46-53°F)

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

For better mixing, dilute the enzyme preparation in 10 times its volume with juice.

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

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME HP™ 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 AND STORAGE

- 1 kg plastic bottles.
- Store LALLZYME HP™ in a cool and dry place, preferably between 4 and 8°C (39-46°F), in the original sealed packaging.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022

LALLZYME HP™ 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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com