
SPECIFICATION SHEET

LALLZYME PROCESS CLAR™

FOR OENOLOGICAL USE

Enzymatic preparation, for fast settling of white juice and clarification of wine, derived from selected strains of *Aspergillus* sp. Containing pectinases activities. (EC 3.2.1.15). Packaged in a plastic jar.

60025-05-40: 6x1 kg plastic jar
60025-01-40: 1x10 kg plastic jar

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour
- Microgranulated

INGREDIENTS

- Enzyme concentrate, maltodextrin, sodium chloride and potassium chloride.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	≥ 16000 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 - 3 g / 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 volume of must. For best results, add as soon as possible directly into the settling tank after pressing.

STORAGE & SHELF LIFE

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

Shelf life: 4 years in original sealed packaging.

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