



LALLZYME PROCESS CLAR™

Efficient enzyme for fast settling or white juice
and clarification of wine

DESCRIPTION

LALLZYME PROCESS CLAR™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for settling of white juice and for clarification of wine.

It's an enzyme formulation for larger volume processors: it works fast and efficiently even at low dosages under several conditions of use.



BENEFITS & RESULTS

The enzyme activities are predominantly pectinases, in particular pectin lyase, pectin methyl-esterase and polygalacturonase, naturally combined with pectinases active on side chains. Its wide range of activities allows an easy and fast hydrolyzation of juice pectins.

LALLZYME PROCESS CLAR™ contains low maceration activities. Due to this, when the addition is made at pressing, the extraction of polyphenols is limited.

The best performance of LALLZYME PROCESS CLAR™ is particularly evident when quickly settling the juice in large tanks. Its action is especially focused on linear chain pectins, with a fast, significant viscosity decrease.

The lees, once settled, are easy to separate and treat. This is evident in larger volume settling tanks.

In case of use of LALLZYME PROCESS CLAR™ before flotation, the fast decrease in viscosity is crucial in reducing the treatment time and the quantity of clarification agents.

PROPERTIES

- Efficient settling at low dosage.
- Increased efficiency of flotation process.
- Faster treatment of large volumes.



INSTRUCTIONS FOR OENOLOGICAL USE

- Dosage:** 2.0-2.5 g/hL for juice static settling and flotation above 12°C (53°F)
2.5-3.0 g/hL for juice static settling and flotation between 10 to 12°C (50 - 53°F)
1.0-2.0 g/hL for wine clarification

For best results, add LALLZYME PROCESS CLAR™ as soon as possible directly into the settling tank after pressing.

For better mixing, suspend the enzyme preparation in 10 times its weight with juice.

Low temperature tolerance at 10°C (50°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 PROCESS CLAR™ 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

- Plastic boxes of 1 kg and 10 kg.
- Store LALLZYME PROCESS CLAR™ in a cool and dry place, preferably between 5 and 15°C (41-59°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 PROCESS CLAR™ 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