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# **SPECIFICATION SHEET**

# LALLZYME PROCESS GLUCAN™

#### FOR OENOLOGICAL USE

Enzymatic preparation, for improving wine filterability in case of grapes with botrytis. Containing pectinases activities (EC 3.2.1.15) from selected strains of *Aspergillus* sp and  $\beta$ -glucanase activities (EC 3.2.1.6) from a selected strain of *Thricoderma harzianum*. Packaged in a plastic jar.

60057-05-40: 6x1 kg plastic jar

### **PHYSICAL PROPERTIES**

#### **APPEARANCE**

- White to light brown colour
- Microgranulated

#### **INGREDIENTS**

• Enzyme concentrate, maltodextrin, potassium chloride, trisodium citrate dihydrate and citric acid.

## PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	≥ 4900 PGLAL u/g
β-glucanase	≥ 600 BLAL u/g
Coliform	< 30 CFU/g
E. coli	Absent in 25 g
Salmonella	Absent in 25 g
Antimicrobial activity	Non-detectable
Mycotoxins	Non-detectable
Lead	
Mercury	
Arsenic	
Cadmium	0 0

# **INSTRUCTIONS FOR USE**

Dosage: 4 - 6 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. Add in must or wine.

#### 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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