



# LALLZYME PROCESS GLUCAN™

Enzymatic formulation for improving wine filterability  
in case of grapes with *Botrytis*

## DESCRIPTION

LALLZYME PROCESS GLUCAN™ is a microgranulated enzymatic preparation for the improvement of wine filterability and clarification of must from botrytized grapes. It contains pectinases, obtained from *Aspergillus niger*, and  $\beta$ -glucanases, originated from *Trichoderma harzianum*.



## BENEFITS & RESULTS

LALLZYME PROCESS GLUCAN™ is a great help in the processing of large masses of must obtained from not perfectly healthy grapes.

The action of this special enzymatic formulation is focused on glucans that originate from contamination of *Botrytis cinerea* on grapes. These polymers pass from grapes to must and, then, to wine. They create big problems in wine clarification and filtration, with a reduction of wine quality and an increase of cost and time for processing it.

$\beta$ -glucanases activity contained in LALLZYME PROCESS GLUCAN™ is able to hydrolyze these undesired polymers. The impact of the enzyme on fining and filtration flow rate is significant.

LALLZYME PROCESS GLUCAN™ can be used on each type of wine, white, rosé and red, in presence of glucans.

- PROPERTIES**
- Fast and efficient degradation of glucans from *Botrytis*.
  - Easier processing of big volumes of must and wine.
  - Easier clarification and filtration.

## INSTRUCTIONS FOR OENOLOGICAL USE

**Dosage:** 4 -5 g/hL for temperatures above 15°C (59°F).  
5 - 6 g/hL for temperature from 13 to 15°C (55-59°F).

Add LALLZYME PROCESS GLUCAN™ in must or wine.

Low temperature tolerance at 13°C (55°F); the temperature strongly influences the contact time.

At 15°C (59°F) the normal contact time is between 3 and 5 weeks; at lower temperatures and in case of high glucan content, the action of the enzyme needs to be prolonged until 8 weeks or more.

### + NOTES

The enzyme activity is not affected by normal SO<sub>2</sub> additions.

LALLZYME PROCESS GLUCAN™ is a protein, do not use bentonite during enzyme treatment.

A glucan test may be used to check for any residual glucans from *Botrytis* contamination.

## PACKAGING AND STORAGE

- Plastic boxes of 1 kg.
- Store LALLZYME PROCESS GLUCAN™ 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 GLUCAN™ 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