

SPECIFICATION SHEET

LALLZYME THERMO™

FOR OENOLOGICAL USE

Enzymatic preparation, for thermovinification and flash détente winemaking, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic bottle.

60056-17-40: 15x1kg

60056-42-40: 1x20 kg

PHYSICAL PROPERTIES

APPEARANCE

- Light to dark brown colour
- Liquid

INGREDIENTS

- Enzyme solution, glycerol and potassium chloride.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase).....	≥ 22000 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: 1.5 - 3 mL / 100 kg

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 during the heating process, before or after the heating step, based on the timing and the temperature (at temperature below 68 °C, 154 °F). For more details, read the technical data sheet.

STORAGE & SHELF LIFE

Store in a cool and dry place, preferably between 4 and 8 °C (39 - 46 °F).

Shelf life: 3 years in original sealed packaging.

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