

SPECIFICATION SHEET

LALLZYME STABPRO™

FOR OENOLOGICAL USE

Enzymatic preparation, with *Aspergillus* acid protease (Aspergillopepsin I) for removing haze-forming proteins, derived from selected strains of *Aspergillus* sp. Containing protease activity (EC 3.4.23.18). Packaged in a plastic bottle.

60084-17-40: 15x1kg plastic jar

PHYSICAL PROPERTIES

APPEARANCE

- Light brown to brown colour
- Liquid

INGREDIENTS

- Enzyme solution, glycerin, ammonium sulfate and sodium sulfate.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Aspergillopepsin I</i> (Acid protease)	≥ 700 SAPU/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: 5 to 8 mL/hL for standard conditions.
8 to 10 mL/hL for high haze-forming protein content.

1/ For a better mixing, dilute the enzyme in an adequate amount (avg. 1 in 10) of must or wine.

2/ Add LALLZYME STABPRO™ in must, before or after the clarification step. Add the enzyme just before the heating step.
Add LALLZYME STABPRO™ in wine just before the heating step.

3/ After the heating treatment, cool the must/wine to the normal temperature.

STORAGE & SHELF LIFE

Store in a cool and dry place, preferably between 4 and 8 °C (39 - 46 °F).
Shelf life: 2 years in original sealed packaging.

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