

SPECIFICATION SHEET

LALLZYME B-620™

FOR OENOLOGICAL USE

Enzyme preparation, for maceration of red grapes, derived from selected strains of *Aspergillus niger*. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

60086-60-40: 10x250 g plastic jar in a 2,5 kg carton

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour
- Microgranulated

INGREDIENTS

- Maltodextrin, enzyme concentrate, sodium chloride, sodium acetate.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase).....	≥ 29000 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: 2,0 – 4,0 g / 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 quantity of must. For best results, add as soon as possible directly in the maceration tank.

Low temperature tolerance at 10 °C (50 °F); the temperature influences the dosage of the enzyme and the treatment time.

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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