

SPECIFICATION SHEET

LALLZYME KP-CLAR™

FOR OENOLOGICAL USE

Enzyme preparation, for fast settling and clarification, derived from selected strains of *Aspergillus niger*. Containing pectinases activities. (EC 3.2.1.15). Packaged in a plastic bottle. This enzyme is approved for Kosher for Passover.

60085-17-40: 15x1 kg

PHYSICAL PROPERTIES

APPEARANCE

- Light to dark brown colour
- Liquid

INGREDIENTS

- Glycerol, enzyme solution and potassium chloride.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase)	≥ 17000 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 - 4 mL / hL

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or juice to allow an even distribution in the juice. For best results, add as soon as possible at the end of the pressing or directly in the settling 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 4 and 8 °C (39 – 46 °F).

Shelf life: 3 years in original sealed packaging.

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