



# LALLZYME PL-PG™

Liquid enzyme formulation for must and fruit juice depectinisation  
with negligible pectin methyl-esterase activity

## DESCRIPTION

LALLZYME PL-PG™ is a liquid enzyme preparation, obtained from a selected strain of *Aspergillus niger*, specifically designed for the depectinisation of must and fruit juices.

It contains mainly pectin lyase and polygalacturonase; pectin methyl-esterase is present even in traces amount. In fact, thanks to a purification process, the pectin-methyl esterase activity was removed.



## BENEFITS & RESULTS

LALLZYME PL-PG™ is particularly suitable for limiting the methanol content in musts and in juices. LALLZYME PL-PG™ is ideal for fruit products destined for distillation, where the initial methanol content must remain as low as possible. Normally, winemaking enzymes have a balanced composition of pectinase which does not induce an excessive increase of methanol. It is critical to remember that the methanol content is closely linked to the raw material (type of fruit, specific variety, level of ripeness) and to the production process.

- PROPERTIES**
- Depectinisation of must and fruit juice.
  - Purified for pectin methyl-esterase activity.
  - Easier process for grape and fruit processing.

## INSTRUCTIONS FOR OENOLOGICAL USE

**Dosage:** 3-5 g/hL for optimal conditions.  
5-8 g/hL for extreme conditions.

Add LALLZYME PL-PG™ as soon as possible, directly to the depectinisation tank.

For a better mixing, dilute the enzyme preparation in 10 times the volume of water or juice.

The activity starts from 10°C (50°F); the temperature influences the dosage of the enzyme and the treatment time.

The range of conditions are:

- temperature between 15-55°C (59-140°F) – optimum 25-45°C (77-131°F)
- pH between 2.9 and 5.5 - optimum 3.5-5.5

The treatment time and dosage are influenced by the temperature and pH, 2-3 hours under optimal conditions, as long as 24 hours under more extreme conditions.

### + NOTES

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

The enzyme is a protein, removed by bentonite; do not use bentonite during enzyme treatment.

A pectin test may be used to check for any residual pectin after treatment.

## PACKAGING AND STORAGE

- Plastic drum of 25 kg.
- Store LALLZYME PL-PG™ in a cool and dry place, preferably between 4 and 8°C (39-46°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 PL-PG™ 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