

SPECIFICATION SHEET

LALLZYME PROCESS COLOR™

FOR OENOLOGICAL USE

Enzymatic preparation, for red grape must maceration in big tanks, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

60026-01-40: 1x10 kg plastic jar

60026-05-40: 6x1 kg plastic jar

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour
- Microgranulated

INGREDIENTS

- Enzyme concentrate, maltodextrin, ammonium sulfate and potassium sorbate.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase).....	≥ 13000 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 - 3 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 grapes. For best results, add as soon as possible directly in the maceration tank. An enzyme addition a few days before the end of the maceration improves skin pressing resulting in higher yield and quality.

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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