



LALLZYME PROCESS COLOR™

Efficient enzyme for red grape must maceration in big tanks

DESCRIPTION

LALLZYME PROCESS COLOR™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for red maceration.

It's an enzyme formulated for larger volume processors: it reacts quickly and efficiently even at low dosage and under several conditions of use.



BENEFITS & RESULTS

The main enzyme activities, pectin lyase, pectin methyl-esterase and polygalacturonase, are combined with pectinases active on side chains, like endo-galactanase, and with macerating activities able to degrade long and complex chains of hemicellulose.

Due to its combination of activities, LALLZYME PROCESS COLOR™ allows an efficient release of color and tannins in order to have more stable color intensity with a good balance of tannins. In larger maceration tanks, where the contact between liquid and solid phase is more difficult, the enzyme helps to enhance the diffusion of compounds from the skin into the liquid phase, with a significant impact on wine quality.

LALLZYME PROCESS COLOR™ is efficient under a large range of conditions: temperature, acidity, grape maturity. It is a powerful tool for red grape must maceration.

PROPERTIES

- Efficient maceration in larger volume tanks.
- One enzyme for all red must macerations.
- Easier grape skin pressing at the end of the maceration.



INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 2.0-3.0 g/100 kg for red maceration.
1.0-2.0 g/100 kg for increasing the yield of the skin pressing.

For best results, add LALLZYME PROCESS COLOR™ 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.

For better mixing, suspend the enzyme preparation in 10 times its weight with must.

Low temperature tolerance at 12°C (53°F); the temperature influences the dosage of the enzyme and the treatment time.

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME PROCESS COLOR™ is a protein, 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 boxes of 1 kg and 10 kg.
- Store LALLZYME PROCESS COLOR™ in a cool and dry place, preferably between 5 and 15°C (41-59°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 PROCESS COLOR™ 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

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com