

SPECIFICATION SHEET

LALLZYME PROCESS FLOT MAX™

FOR OENOLOGICAL USE

Enzymatic preparation, specific for highly performing flotation of white and rosé must. Derived from selected strains of *Aspergillus niger*. Containing pectinase activities (EC 3.2.1.15). Packaged in a plastic bottle.

60090-42-40: 1x20 kg

60090-17-40: 15x1 kg

PHYSICAL PROPERTIES

APPEARANCE

- Light to dark brown colour
- Liquid

INGREDIENTS

- Enzyme solution, glycerol and potassium chloride.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	≥ 51100 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:

0.5 – 1.5 g/hL for standard conditions

2.0 g/hL for extreme conditions

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or grape juice to allow an even distribution in the whole quantity of grapes. For best results, add as soon as possible at the end of the pressing or directly into the pre-flotation tank.

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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