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## SPECIFICATION SHEET

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# LALLZYME CIDER L™

FOR OENOLOGICAL USE

Enzymatic preparation, for apple juice settling, for cider production, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic bottle.

**60054-17-40:** 1 kg  
**60054-42-40:** 1x20 kg

### PHYSICAL PROPERTIES

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#### APPEARANCE

- White to light brown colour
- Liquid

#### INGREDIENTS

- Enzyme solution, glycerol and potassium chloride.

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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<i>Polygalacturonase</i> (Pectinase) .....	≥ 18000 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

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Dosage: 2.0 – 5.0 g / 100 kg or hL

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or juice to allow an even distribution in the whole quantity of fruit. For best results, add as soon as possible during the filling of the press or in the depectinization tank.

### STORAGE & SHELF LIFE

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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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