



LALLZYME CIDER L™

Pectolytic enzyme specific for apple juice settling,
for cider production

DESCRIPTION

LALLZYME CIDER L™ is a liquid enzyme preparation, obtained from a selected strain of *Aspergillus niger*, specifically designed for the depectinization of apple juice for cider production.

Due to its highly effective pectolitic activities, LALLZYME CIDER L™ is very useful for making cider.

It contains a large spectrum of pectolitic activities and specific side activities able to breakdown soluble pectin and its side chains.



BENEFITS & RESULTS

If added into the press, LALLZYME CIDER L™ allows an increase of the total yield, particularly due to an increase in free-run juice yield, with lower pectin content. In addition, the total capacity of the press is increased by the use of the enzyme.

The effect of LALLZYME CIDER L™ added in the settling tank is a fast depectinization with improved lees compaction. The clarified juice reaches the ideal turbidity for a good fermentation, in order to preserve the natural aroma of the apple and a quick and easy cider production process.

The great adaptability of this enzymatic preparation allows the use at different pH and temperature conditions and for processing different apple varieties.

- PROPERTIES**
- Fast and complete depectinization of apple juice for cider production.
 - Faster and improved draining in the press.
 - Easier filtration and high adaptability to the most varied apple varieties.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 2.0-3.0 g/100 kg or hL for optimal conditions.
3.0-5.0 g/100 kg or hL for extreme conditions.

For best results, add LALLZYME CIDER L™ as soon as possible during the filling of the press or in the depectinization tank.

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

Low temperature tolerance at 10 °C (50 °F); the temperature influences the dosage of the enzyme and the treatment time.

The range of conditions are:

- temperature between 10-65 °C (50-149 °F) – optimum 25-55 °C (77-131 °F)
- pH between 2.7 and 6.4 - optimum 3.4-5.3

The treatment time is strictly related to temperature and pH; 1-2 hours under optimal conditions, or as long as 24 hours under more extreme conditions.

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME CIDER L™ 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 bottles of 1 kg.
- Store LALLZYME CIDER L™ in a cool and dry place, preferably between 4 and 8 °C (39-46 °F), in the original sealed packaging.

Distributed by:

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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. May 2024

LALLZYME CIDER L™ 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.



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YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



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