

SPECIFICATION SHEET

LALLZYME BETA™

FOR OENOLOGICAL USE

Enzymatic preparation, for increasing the aroma expression of wines, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15) and β -glucosidase activities (EC 3.2.1.21). Packaged in a plastic jar.

60006-01-40: 10 kg carton

60006-07-40: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour
- Microgranulated

INGREDIENTS

- Enzyme concentrate, maltodextrin and potassium chloride.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	≥ 3000 PGLAL u/g
β -glucosidase.....	≥ 75 GLAL 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: 3.0 – 5.0 g / hL

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water, must or wine to allow an even distribution in the whole volume. Detailed instructions for use are available in the technical data sheet.

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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