



# LALLZYME BETA™

## Enzyme preparation for increasing the aroma expression of wines

### DESCRIPTION

LALLZYME BETA™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*. It's a highly specific enzyme containing pectinases activities and  $\beta$ -glucosidase activity and other glycosidases activities.

In wine the glycosidated aroma precursors are terpenes and norisoprenoids, both very important and with a great impact on wine aroma and quality.



### BENEFITS & RESULTS

The action of LALLZYME BETA™, due to its glycosidase activities, is to release the aglycone from the aroma precursor. The effect is the increase of aroma perception, due to the fact that the aglycone is a volatile molecule and, as such, perceptible to the nose, as opposed to its precursor.

LALLZYME BETA™ is a very powerful enzyme due to its complete range of balanced activities and to its effectiveness at wine pH.

The use of LALLZYME BETA™ is suitable for white, rosé and red still wines that contain varietal aroma precursors, such as terpenes and norisoprenoids.

A treatment with 5-10 g/hL of bentonite after the enzyme treatment is strongly suggested, in order to remove the enzyme from the wine and, in this way, stop its action at the right moment, when the best aroma expression is reached.

### PROPERTIES

- Efficient revelation of varietal aroma.
- Complete range of activities for aroma revelation.
- Easy to use and to test.



## INSTRUCTIONS FOR OENOLOGICAL USE

**Dosage:** 3.0-4.0 g/hL for standard conditions, at temperatures above 15°C (59°F).  
4.0-5.0 g/hL for lower temperature, from 13 to 15°C (55-59°F).

Add LALLZYME BETA™ in finished wines.

The contact time is normally between 3 and 6 weeks and it strongly depends on the temperature and may be different for each wine.

Remove the enzyme at the end of the treatment with 5-10 g/hL of bentonite.

Low temperature tolerance at 13°C (55°F); the temperature influences the dosage of the enzyme and the treatment time.

### + NOTES

The enzyme activity is not affected by normal SO<sub>2</sub> additions.

LALLZYME BETA™ is a protein, do not use bentonite during enzyme treatment.

A preliminary test on a small quantity of wine is suggested for checking the aroma potential of the wine and the best contact time.

## PACKAGING AND STORAGE

- Plastic boxes of 100 g.
- Store LALLZYME BETA™ 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 BETA™ 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