LALLZYME® Cuvée-Blanc



APPLICATION

Aroma releasing, clarification enzyme during white skin contact regime. Low macerating activity.

DESCRIPTION

Granulated unique pectinase with beta-glucosidase activity.

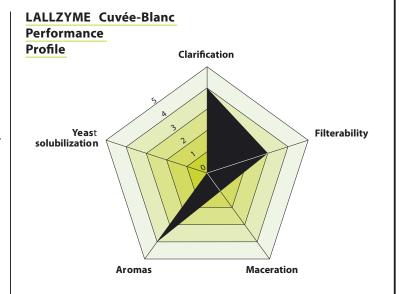
Origin: Aspergillus niger.

ACTIVITY AND MODE OF ACTION

Specific pectinase concentrated in glycosidases complementary activities but low in macerating activities (cellulases, hemicellulases)

LALLZYME Cuvée Blanc

- Pectinases with low macerating activities allow a better and gentle juice extraction and a fast clarification after pressing.
- Because it is concentrated in beta-glucosidases, LALLZYME Cuvée Blanc will enhance aromatic complexity of white wines.
- Results in white wines, rich in taste with intense mouthfeel
- LALLZYME Cuvée Blanc has been used with success in many worldwide grown grape varieties, such as Sauvignon and Semillon.
- Pectinase Activity 80 PL u/g, 500 PE u/g, 2500 PG u/q,
- Low cinnamyl esterase activity



DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/100 kg)
Skin-contact maceration	5-12°C/2-12 hrs	2 g

Dilute the enzyme in an adequate amount (avg. 1 in 100) of water or grape must to allow an even distribution in the whole quantity of must.

PACKAGING, STORAGE AND HANDLING

 LALLZYME Cuvée Blanc is available in 100 g sealed plastic jars, supplied in 10 kg cartons (10 x (10 x 100 g)).

 Sealed containers may be stored in a dry place at room temperature. Refer to bottom label of containers for expiry date.

 Direct skin contact and dust formation should be avoided. Enzymes may cause sensitization by inhalation. For further details, please refer to LALLZYME Cuvée Blanc Material Safety Data Sheet (MSDS).

LALLEMAND AUSTRALIA PTY LTD, P.O Box 210, EDWARDSTOWN, 5039 SOUTH AUSTRALIA Telephone +61 8 8276 1200 Fax +61 8 8177 1802 Email australia office@lallemand.com Lallzyme Catalogue - TW 120104