

SPECIFICATION SHEET

LALLZYME C-MAX™

FOR OENOLOGICAL USE

Enzymatic preparation, for white and rosé juice settling, for difficult conditions, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

60020-60-40: 10x250 g plastic jar in a 2,5 kg carton

60020-42-40: 1x20 kg

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour
- Microgranulated

INGREDIENTS

- Enzyme concentrate, maltodextrin, trisodium citrate dihydrate, potassium chloride and citric acid.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase).....	≥ 40000 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

Dosage: 0.5 – 2.0 g / hL

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or grape must to allow an even distribution in the whole quantity of must. For best results, add as soon as possible at the end of the pressing or directly in the settling tank.

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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This document is valid until further notice or otherwise indicated. For any questions regarding this product, please contact your local representative.