

SPECIFICATION SHEET

LALLZYME CUVÉE BLANC™

FOR OENOLOGICAL USE

Enzymatic preparation, for enhancing the skin contact maceration of white grapes, 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.

60018-07-40: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour
- Microgranulated

INGREDIENTS

- Enzyme concentrate, maltodextrin, potassium chloride and sodium chloride

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase).....	≥ 13000 PGLAL u/g
β -glucosidase.....	≥ 12 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: 1.5 - 2.5 g / 100 kg

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 grapes. For best results, add as soon as possible at the beginning of the skin contact maceration.

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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