

## SPECIFICATION SHEET

# LALLZYME EX™

### FOR OENOLOGICAL USE

Enzymatic preparation, for red maceration, for fresh and fruit forward red wines, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

**60009-07-40:** 10x10x100 g plastic jar in a 10 kg carton

**60009-60-40:** 10x250 g plastic jar in a 2,5 kg carton

**60009-42-40:** 1X20 kg

### PHYSICAL PROPERTIES

#### APPEARANCE

- White to light brown colour
- Microgranulated

#### INGREDIENTS

- Enzyme concentrate, maltodextrin and sodium chloride

### PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

<i>Polygalacturonase</i> (Pectinase) .....	≥ 18000 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: 2.0 – 3.0 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 must. For best results, add as soon as possible during the filling of the maceration 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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