

## SPECIFICATION SHEET

# LALLZYME MMX™

### FOR OENOLOGICAL USE

Enzymatic preparation, for improving ageing on lees and wine filterability. Containing pectinases activities (EC 3.2.1.15) from selected strains of *Aspergillus* sp. and  $\beta$ -glucanase activities (EC 3.2.1.6) from selected strain of *Thricoderma harzianum*. Packaged in a plastic jar.

**60011-07-40:** 10x10x100 g plastic jar in a 10 kg carton

### PHYSICAL PROPERTIES

#### APPEARANCE

- White to light brown colour
- Microgranulated

#### INGREDIENTS

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

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

Polygalacturonase (Pectinase) .....	≥ 7000 PGLAL u/g
$\beta$ -glucanase .....	≥ 850 BLAL 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: 2.5 – 4.0 g / hL

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water or wine to allow an even distribution in the whole volume. Add in wine, tank or barrel, after the alcoholic fermentation.

### 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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