



# LALLZYME HC™

## High activity pectolytic enzyme for settling and flotation for white and rosé juice

### DESCRIPTION

LALLZYME HC™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for white and rosé juice static settling and flotation.

It has a high concentration of pectinase activities, specifically active on homogalacturonan main pectin chains.



### BENEFITS & RESULTS

The well balanced proportion of pectin lyase, pectin methyl-esterase and polygalacturonase allows a complete and fast depectinisation of white and rosé must.

The level of global activity is very high, resulting in a quick reaction time, even at a low dosage.

After LALLZYME HC™ treatment and static settling, the juice has the ideal turbidity level for being fermented by aromatic yeast strains and for respecting the varietal aroma.

During flotation, LALLZYME HC™ allows a fast depectinization, even in high pectin content juices. The flotation process is very efficient with a reduced use of clarifying agents.

### PROPERTIES

- Fast and complete depectinisation at low dosage.
- More efficiency of flotation process.
- Compact lees settling.



## INSTRUCTIONS FOR OENOLOGICAL USE

**Dosage:** 1.0-1.5 g/hL for static settling standard conditions at temperatures above 12°C (53°F).  
1.5-2.0 g/hL for lower temperature, from 10 to 12°C (50 – 53°F).  
1.0-1.5 g/hL for flotation, 1-3 hours before treatment.

For best results, add LALLZYME HC™ as soon as possible at the end of the pressing or directly in the settling tank.

For better mixing, suspend the enzyme preparation in 10 times its weight with juice.

Low temperature tolerance at at 10°C (50°F); the temperature influences the dosage of the enzyme and the treatment time.

### + NOTES

The enzyme activity is not affected by normal SO<sub>2</sub> additions.

Since LALLZYME HC™ is a protein, do not use bentonite during enzyme treatment.

A pectin test may be used to check for any residual pectin after treatment.

## PACKAGING AND STORAGE

- Plastic boxes of 100 g.
- Store LALLZYME HC™ in a cool and dry place, preferably between 5 and 15°C (41-59°F), in the original sealed packaging.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022

LALLZYME HC™ is a Lallemand recipe, formulated based on the results of research and trials performed by Lallemand and its research institute partners, in compliance with the most complete current legislation.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original by culture