



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 SO₂ 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 bottles of 1 kg.
- Store LALLZYME HC™ in a cool and dry place, preferably between 4 and 8°C (39-46°F), in the original sealed packaging.

Distributed by:

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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. May 2024

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

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com