

SPECIFICATION SHEET

LALLZYME OE™

FOR OENOLOGICAL USE

Enzymatic preparation, for extended maceration of red grapes, for wines with longevity, derived from selected strains of *Aspergillus* sp. Containing pectinases activities (EC 3.2.1.15). Packaged in a plastic jar.

60005-07-40: 10x10x100 g plastic jar in a 10 kg carton

PHYSICAL PROPERTIES

APPEARANCE

- White to light brown colour
- Microgranulated

INGREDIENTS

- Enzyme concentrate, maltodextrin, sodium chloride and sodium acetate.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

Polygalacturonase (Pectinase)	≥ 33000 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: 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 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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