



## HIGH ACTIVITY PECTOLYTIC ENZYME FOR SETTLING AND FLOTATION OF WHITE AND ROSÉ JUICE



### DESCRIPTION AND APPLICATION

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.

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.

### LALLZYME HC™ MAIN BENEFITS

FAST AND COMPLETE DEPECTINISATION AT LOW DOSAGE

MORE EFFICIENCY OF FLOTATION PROCESS

COMPACT LEES SETTLING



## INSTRUCTION FOR USE

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 20 times its weight with juice.

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



### 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, 2-4 hours treatment



### NOTE

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 the treatment.



### PACKAGING

Plastic jars  
of 100 g



### STORAGE

Store LALLZYME HC™ in a cool and dry place,  
preferably between 5 and 15°C (41-59°F).

*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.*

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