LALLZYME FILTER™

Enzymatic formulation to facilitate wine filtration

DESCRIPTION

LALLZYME FILTER™ is an enzymatic preparation for the improvement of wine filterability and to make clarification easier and more effective.

It's a liquid formulation obtained from selected strain of *Aspergillus niger* and *Thricoderma longibrachiatum*.

The use of LALLZYME FILTER™ is suggested for every type of filtration. It remains active at temperatures as low as 11 °C (52 °F) and within the typical wine pH range, even down to pH 3.0.

BENEFITS & RESULTS

LALLZYME FILTER™ contains specific activities capable of hydrolyzing grape and fungal clogging compounds, which can interfere with the filtration and clarification of white, rosé and red wines.

The combined action of pectinases, in particular arabinofuranosidase and arabinanases, cellulases and hemicellulases as well as of numerous other secondary activities, significantly reduces the risk of clogging membranes, improves filtration rate, reduces wine losses and helps mantaining membrane performance.

PROPERTIES

- Faster and easier wine filtration, for all types of filtration equipment
- Easier and more efficient clarification
- Active at a wide pH and temperature range

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 5 mL/hL for standard conditions
6-8 mL/hL for extreme conditions, also due to fungal contamination

Add LALLZYME FILTER™ to the wine, at any moment from the end of alcoholic fermentation until the preparation of the wine for filtration; mix the wine thoroughly after addition.
Leave the enzyme acting for at least one week (if possible, 10-14 days, especially in the presence of glucans from *Botrytis*), for a complete enzyme action on target polymers.

The activity starts from 11 °C (52 °F); the temperature strongly influences the contact time.
In case of high content of glucans from *Botrytis*, we suggest the addition of LALLZYME MMX™ or LALLZYME PROCESS GLUCAN™, following the recommendations in their respective technical data sheets.

As a precaution, in case of using cellulose filters after the enzyme treatment, it is recommended to treat the wine beforehand with a dose of 8-10 g/hL of bentonite, to remove the enzymatic activity and avoid any decrease of the effectiveness and integrity of the filters.

NOTES

The enzyme activity is not affected by normal SO_2 additions.
The enzyme is a protein, removed by bentonite; do not use bentonite during enzyme treatment
A glucan test may be used to check for any residual glucans from *Botrytis* contamination.

PACKAGING AND STORAGE

- 1 kg plastic bottles
- Store LALLZYME FILTER™ in a cool and dry place, preferably between 4 and 8 °C (39-46 °F)

Distributed by:

LALLZYME FILTER™ is a Lallemand formulation, based on the result of research and trials performed by Lallemand and its research institute partners, in compliance with the most complete current legislation.