



LALLZYME C-MAX

High Strength Clarification enzyme

APPLICATION :

Lallzyme C-MAX is a clarification pectinase designed for a fast and complete depectinization of juices in more extreme situations such as high pectin content, low temperatures or low pH.

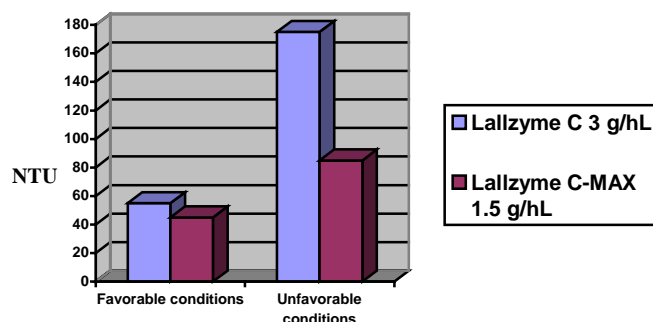
ACTION :

LALLZYME C-MAX is highly concentrated in pectinases with a high ratio of pectin lyase (PL)/polygalacturonase (PG). Product is purified and is free of esterases (cinnamyl esterase; dehydase) and glycosidases (anthocyanase).

TRIAL RESULTS :

LALLZYME C-MAX has been tested under favorable and less favorable conditions:

	pH	Temperature	Press
Trial A – favorable conditions (Chardonnay Languedoc, France, 2001)	3,25	19°C	Pneumatic
Trial B - unfavorable conditions (Ugni Blanc, Gers, France 2001)	3,05	14°C	Continuous



In non favorable conditions, LALLZYME C-MAX has proven to be better suited than other clarification enzymes.

In standard conditions both enzymes are very efficient. If a very fast clarification is required (under 6 hours) LALLZYME C-MAX is recommended.

RECOMMENDED USE :

Lallzyme C-MAX is used at 0.5-2 g/hL depending upon the juice conditions. Use the higher recommended dosage when the grapes are high in pectin (i.e. Muscat), low in temperatures (<15°C) or low pH (<3.15). Dilute the enzyme in an adequate amount of water or grape must (on average 1 part enzyme: 100 parts water or must) to allow for an even distribution in the whole quantity of juice.

The information is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.