

LALLZYME BETA

Aroma enhancement for aromatic whites

CHARACTERISTICS

Lallzyme BETA is a blend of pectinase and betaglucosidase for use in white wines with high levels of bound terpenes such as Gewurztraminer, Viognier and Muscat. The sequential actions of side activities cleave aroma precursors and enhance the varietal character of aromatic wines. The larger the reserve of aromatic precursors in the wine the greater the effect of the enzyme treatment. Lallzyme BETA has been formulated so that it will not lead to an over-expression of aromas.

RECOMMENDED DOSAGE

50-100 ppm

5-10g/hL

0.42-0.83 lbs/1000 gal

Note: For use in wine only since the activity of betaglucosidase is inhibited by glucose levels in juice.

DIRECTIONS FOR USE

Dissolve Lallzyme Beta in 10 times its weight in water, gently stir and allow to sit for a few minutes. Then add to wine. Rehydrated Lallzyme Beta should not be kept in liquid form for more than a few hours.

BENCH TRIAL PREPARATION

Prepare a 1% solution. Add 1 g Lallzyme Beta to 80ml DI water in a 100ml volumetric flask. When dissolved, bring to 100ml volume with DI water and mix thoroughly.

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>mL's of 1% Lab Dilution/375mL sample</u>
5 g/hL	0.42	1.87
6 g/hL	0.50	2.25
7 g/hL	0.58	2.62
8 g/hL	0.67	3.00
9 g/hL	0.75	3.37
10 g/hL	0.83	3.75

Allow a minimum of 24 hours before tasting the results.

STORAGE

Dated expiration. Store dry enzyme at 25 C° (77 F°), once rehydrated use within a few hours.

The information herein 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.

Document Edited 6/22/10

