



LALLZYME KP-CLAR™

High performance liquid pectolytic enzyme for clarification and flotation

DESCRIPTION

LALLZYME KP-CLAR™ is a liquid enzyme preparation, obtained from *Aspergillus niger*, for white and rosé juice static clarification and flotation. It is also effective in depectinisation of red wines from thermo-treatment and from press.

It is highly concentrated in pectinase activities, specifically active on homogalacturonan main pectin chains and rich in secondary activities able to hydrolyse the side chains of pectic polymers, for a faster and better clarification and for an higher yield.



BENEFITS & RESULTS

The static clarification of the must occurs quickly and selectively, favoring the precipitation of turbidity and leaving the aromatic content of the must unchanged.

Added before flotation, LALLZYME KP-CLAR™ allows a fast viscosity decrease even in difficult conditions (high pectin content, low temperatures, ...). The flotation process is very efficient with a reduced use of clarifying agents.

PROPERTIES

- Fast and complete depectinisation.
- Better clarification management, preserving the quality.
- Compact lees settling for less losses.



INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 1.5-2 ml/hl for static settling standard conditions, at temperatures above 12 °C (53 °F).
2-4 ml/hl for lower temperature, from 10 to 12 °C (50-53 °F) and thermo-treated must.
1-2 ml/hl for flotation, 2-4 hours before treatment.

For best results, add LALLZYME KP-CLAR™ during the filling of the press or directly in the settling tank.

For better mixing, dilute the enzyme preparation in 10 times its volume with juice.

Low temperature tolerance at 8 °C (46 °F); the temperature influences the dosage of the enzyme and the treatment time.

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME KP-CLAR™ is a protein, do not use bentonite during enzyme treatment.

A pectin test may be used to check for any residual pectin after treatment.

PACKAGING AND STORAGE

- 1 kg plastic bottles.
- Store LALLZYME KP-CLAR™ in a cool and dry place, preferably between 4 and 8 °C (39-46 °F), in the original sealed packaging.

Distributed by:



1480 Cader Lane, Suite A
Petaluma, CA 94954
p. 707-765-6666 | f. 707-765-66
info@scottlab.com | scottlab.com

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2023

LALLZYME KP-CLAR™ is a Lallemmand recipe, formulated based on the results of research and trials performed by Lallemmand and its research institute partners, in compliance with the most complete current legislation.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture