

FORMULATION

Enzymatic preparation based on pectin methyl esterase specific for the formation of the brown cap before fermentation and cider production.

Purified in pectin-lyase and polygalacturonase activities, it is formulated in two concentrations.

FIELD OF APPLICATION

When combined with calcium chloride, **LAZYM PME Cidre** facilitates the flotation of the particles causing turbidity before the fermentation phase. Its concentration and purity in PME are such that the formation of the cap is rapid and compact.

Enzymatic activity of *Aspergillus niger*:

(*) Minimum unit guaranteed by Lamothe-Abiet.

Denomination	LAZYM PME Cidre	Concentration/g
LAZYM PME Cidre 500	Pectin Methyl Esterase Activity	500 uPME (*)
LAZYM PME Cidre 200	Pectin Methyl Esterase Activity	200 uPME (*)

RECOMMENDED DOSAGES

5 to 10 g/hL depending on the varieties and the maturity of the apples. The dosage should be adjusted based on the temperature at press output, in the flotation tank after the pressing phase.

INSTRUCTIONS FOR USE

Dose LAZYM PME Cidre at press output, preferably using a dosing pump, or at the beginning of the tank filling to ensure the homogenization of PME Cidre enzyme in the juice. Calcium chloride is also added continuously to form calcium pectate.

ADVANTAGES

- Clarification by flotation of apple juices intended for cider production.

STORAGE

Store in its original hermetically sealed packaging, in a cool place under positive refrigeration (<10°C), clean and free from odors. Respect the use-by date indicated on the packaging. Use quickly after opening.

LAZYM PME Cidre meets all the requirements set by the WHO (World Health Organization), FAO, JECFA, and FCC regarding enzymes for food use..

SPECIFICATIONS

PHYSICAL

- Appearance and color: brown liquid
- Insoluble matter: none
- Density (g/mL): approx. 1,15 - 1,20

CHEMICAL

- Plomb : < 5 ppm
- Arsenic: < 3 ppm
- Heavy metals: max 30 ppm (expressed as Pb)

MICROBIOLOGICAL

- Toxins and mycotoxins: negative test
- Total viable germs: < 5.10⁴ UFC/mL
- Coliforms: < 30 UFC/mL
- *E. Coli* / 25 g: absence
- Salmonelles / 25 g: absence
- Antibacterial activity: negative test

PACKAGING

LAZYM PME Cidre 200: 1kg and 10kg containers. LAZYM PME Cidre 500: 10kg containers.

WM/26-01-2026. For food use. Information provided for guidance and based on the current state of our knowledge, without commitment or guarantee. The conditions of use of the product are subject to compliance with applicable legislation and standards. Compliant with EU Regulation No. 606/2009 (and its amendments).

LAMOTHE-ABIET

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