

LAFASE® FRUIT

Purified pectolytic enzyme preparation for the production of fruity, colourful and well-rounded red wines.

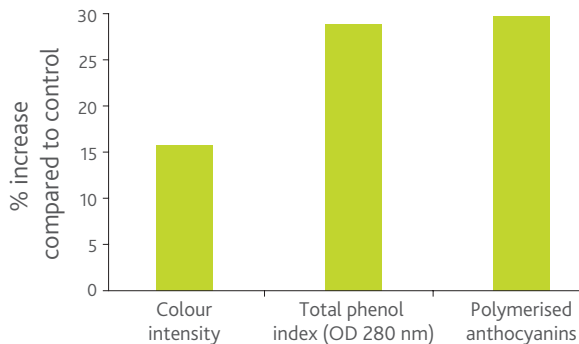
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Optimises aroma precursor extraction, colour extraction and favours gentle extraction of skin compounds (silky tannins).
- Limits the time requirement for, or even replaces cold pre-fermentation maceration (CPM).
- Favours extraction of phenolic compounds in the aqueous phase of fermentation.
- Improves free-run yields (5 to 15% on average), clarification, pressing and filterability.
- Reduces production costs and simplifies tank management.
- Production of fresh and fruity red wines, for early release on the market.

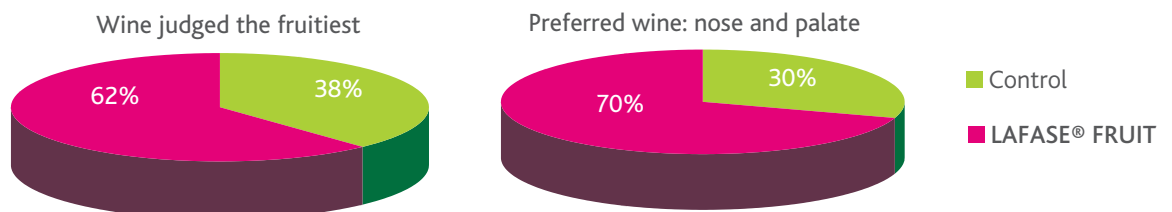
EXPERIMENTAL RESULTS

- **Cold pre-fermentation maceration:** The use of LAFASE® FRUIT allows for faster and more extensive extraction of phenolic compounds (5 to 20% on average) and in particular anthocyanins that have a higher level of polymerisation and are thus more stable. Anthocyanase purification also improves colour preservation.



Optimisation of extraction by LAFASE® FRUIT (4 g/100kg) compared with non-enzyme treated CPM control

- Wines produced with LAFASE® FRUIT were fruitier (fresh fruit notes) and rounder compared with wines produced with cold pre-fermentation maceration alone (Vinitech Tasting, 87 tasters).



LAFFORT
L'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect	granulates
Colour	beige
Insoluble matter	none

Standard value:

- Pectinase (PGNU/g) 6 700
- Cinnamoyl Esterase (CINU/1000 PGNU) < 0,5

BIOLOGICAL & CHEMICAL ANALYSIS

Lead	< 5 ppm
Arsenic	< 3 ppm
Mercury	< 1 ppm
Cadmium.....	< 0.5 ppm
Toxins and mycotoxins	not detected

Total viable germs	< 5x10 ⁴ /g
Coliforms	< 30 /g
<i>E.coli</i> /25g	not detected
<i>Salmonella</i> /25 g	not detected

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Results obtained with **LAFASE® FRUIT** are optimised by the implementation of an appropriate vinification procedure: aromatic grape varieties, short macerations, controlled fermentation temperatures (25-26°C), rapid racking off etc.
- Bentonite: The enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must always be carried out after the completion of enzyme activity or after the bentonite is eliminated.
- SO₂: **LAFASE® FRUIT** is not sensitive to normal SO₂ doses (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- The preparations are generally active at temperatures from 5°C to 60°C (41-140°F) at a wine pH of 2.9 to >4.0.

IMPLEMENTATION

1- Dissolve **LAFASE® FRUIT** in 10 times its weight in water or must before incorporation. Once diluted, the chilled preparation can be used for the following 6 to 8 hours.

Safe practice: refer to the product safety sheet.

STORAGE

- Store in original sealed packages, in a cool dry place, off the floor and in an odour-free environment.
- Optimal date of use: 4 years after packing.
- Open pack, well re-closed: 1 month after opening.

DOSAGE

Alter the dosage in relation to phenolic maturity and the state of sanitation of the grapes.

- Red: 3 to 5 g/100 kg of grapes.

Under-ripe or thick skins: 4 to 5 g/100 kg of grapes.

Optimal maturity or thin skins: 3 to 4 g/100 kg

Infected grapes: 5 g/100 kg (to be incorporated after fermentation has started): refer to technical file on grapes affected by *Botrytis cinerea*.

- Rosé:

- maceration: 3 to 4 g/100 kg of grapes.

- pressing: refer to **LAFAZYM® PRESS** product data sheet.

PACKAGING

250 g tin– 5 kg box (20 x 250 g)

