LAFAZYM® AROM

Beta-glycosidase and pectinase preparation for revealing varietal aromas.

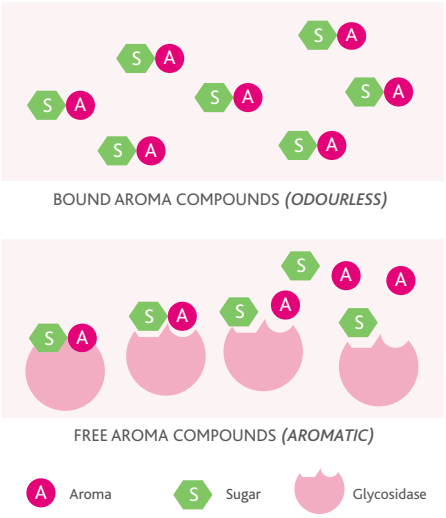
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- **LAFAZYM® AROM** increases wines aroma intensity.
- **LAFAZYM® AROM** contains a high beta-glycosidases concentration which enables the release of a great number of aroma from their glycosylated precursors (terpenes, norisoprenoids…).
- **LAFAZYM® AROM** is particularly recommended on numerous white varietals such as Muscats, Riesling, Gewürztraminer, Chenin Blanc, Pinot Gris, Viognier, some Chardonnays and Sauvignons but also a variety of red cultivars for the production of rosé wines from Syrah or Grenache…
- To increase the amount of aromatic precursors use an extraction enzyme at crushing, such as **LAFAZYM® EXTRACT** or **LAFAZYM® PRESS**, and then **LAFAZYM® AROM** at the end of alcoholic fermentation.
- **LAFAZYM® AROM** Improves wine clarification.

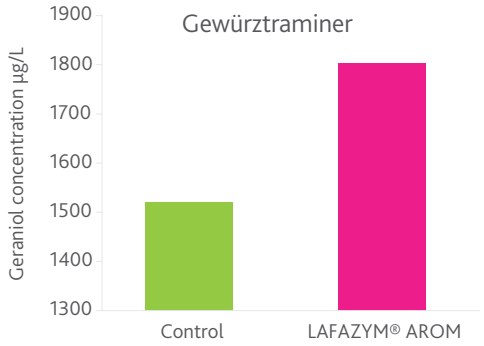
EXPERIMENTAL RESULTS

- Numerous aroma are initially present in grape in theIr glycolsylated precursor form The enzymatic hydrolysis mechanism of terpenic glucosides is as follows:



- *Geraniol: rose*
- *Citronellol: citronella*
- *Linalol: rose*
- *Ho-trienol: lime*
- *Nerol: rose*
- *alpha- terpineol: Lily of the valley*

- **LAFAZYM® AROM** increases the amount of free terpenes in white wines. Example of a treated Gewürztraminer wine (5 g/hL – 8.5 weeks contact) in comparison with a non-enzyme control (duplicate). Observation: an increase in Geraniol (rose) which has a perception threshold of 130 µg/L in the wines.



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PHYSICAL AND ANALYTICAL CHARACTERISTICS

Aspect	granulates
Colour	beige
Insoluble matter	none

Standardisation activity

- Beta-glucosidase (BDG/g) ..... > 3000

BIOLOGICAL & CHEMICAL ANALYSIS

Heavy metals	< 30 ppm
Lead	< 5 ppm
Arsenic	< 3 ppm
Mercury	< 0,5 ppm
Cadmium	<0.5 ppm
Toxins & mycotoxins	not detected
Total viable germs	< 5 x10^4 CFU/g
Coliforms	< 30 CFU/g
E. coli /25 g	not detected
Salmonella /25 g	not detected

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- The beta-glucosidase reaction speed is reduced in presence of sugar **LAFAZYM® AROM** is thus preferably used on wines at the end of alcoholic fermentation or on finished wines. This enzymatic reaction can be stopped by a bentonite treatment (for example, **MICROCOL® ALPHA** at 5 – 10 g/hL).
- Bentonite: Enzymes are irreversibly inactivated by bentonite. A potential bentonite treatment must always be carried out after enzymatic action is completed, or enzyme addition must take place once the bentonite has been removed.
- SO_2: Enzymes are not sensitive to normal doses of SO_2 (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- **LAFAZYM® AROM** is generally active at temperatures from 5°C to 50°C and at a wine pH of 2,9 to 4.

DOSAGE

The dosage is to be adapted taking into account the grape variety hence its bound aromatic potential as well as the targeted wine aromatic profile.

- **2 to 4 g/hL.**

Contact time: 5 weeks on average.

The dosage can be determined by trials in bottles. The effect of the enzyme must be monitored by regular tastings.

A batch of wine treated with **LAFAZYM® AROM** can then be blended achieve the desired aromatic profile.

IMPLEMENTATION

Dissolve **LAFAZYM® AROM** in 10 times its weight in water or must before incorporation. Once diluted, the chilled preparation can be used within 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 and in an odour-free environment.
- Optimal date of use: 4 years after packing.
- Open pack, well re-closed: 1 month after opening.

PACKAGING

100 g tin - 1 kg box (10 x 100 g) - 10 kg box (10 x 1 kg)

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CS 61 611 – 33072 BORDEAUX CEDEX – info@laffort.com – www.laffort.com