

LAFAZYM[®] EXTRACT

Pectolytic enzyme preparation purified in CE, specifically for skin contact during white wine vinification. Developed for extracting aroma precursors and varietal aromas for the production of highly aromatic, fruity white wines.

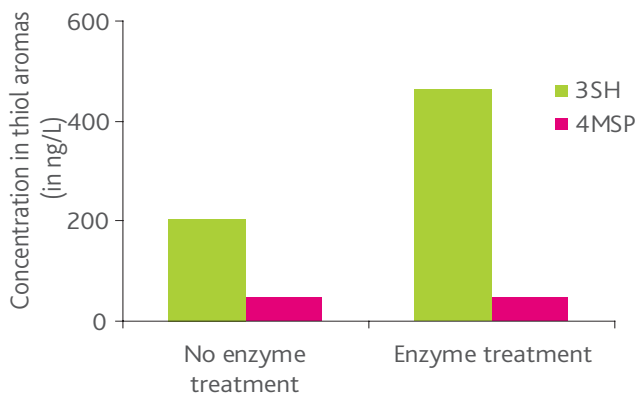
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Improves extraction of varietal aromas and aroma precursors from skins and pulp.
- Reduces skin contact time (optimisation of production costs).
- Optimises subsequent operations: pressing, must settling, filtration.
- Eases wine clarification

EXPERIMENTAL RESULTS

- The use of **LAFAZYM[®] EXTRACT** leads to an increase of 3SH content in the wines from grapes containing thiol precursors (3SH precursors located 50% in the skins). The 4MSP content is not influenced (precursors located 80% in the pulp, hence no gain from skin extraction).



Volatile thiols analysed:

3SH: 3-sulphanyl hexanol- (grapefruit and passion fruit)

4MSP: Acetate of 3-sulphanyl hexanol- (boxwood and broom).

PHYSICAL CHARACTERISTICS

Aspect granulates
 Colour beige
 Insoluble matter none

Standard activity
 - Pectinase (PGNU/g) 6700
 - Cinnamoyl Esterase (CINU/1000PGNU) < 0,5



LAFFORT

L'œnologie par nature

BIOLOGICAL & CHEMICAL ANALYSIS

Lead.....	< 5 ppm
Arsenic	< 3 ppm
Mercury	< 0.5 ppm
Cadmium.....	< 0.5 ppm
Toxins & 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

ENOLOGICAL CONDITIONS

- **LAFAZYM® EXTRACT** is added on the grapes in the crusher.
- 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: **LAFAZYM® EXTRACT** 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.

DOSAGE

Alter the dosage in relation to the grape quality (and thickness), maturity and to the state of sanitation of the grapes.

- White: 2 to 3 g/100 kg of grapes.

Infected grapes: refer to the technical file on grapes infected with *Botrytis cinerea*. For infected grapes it is strongly advised not to do skin contact due to the risk of extracting *Botrytis* laccase, which is highly damaging to dry white wine aromas.

IMPLEMENTATION

Dissolve **LAFAZYM® EXTRACT** in 10 times its weight in water or must before incorporating. 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

250 g tin - 5 kg box (10 x 500 g).

