

# LAFAZYM® PRESS

Pectolytic enzyme preparation purified in CE for optimising pressing and extraction of aroma precursors during the production of white and rosé 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.*

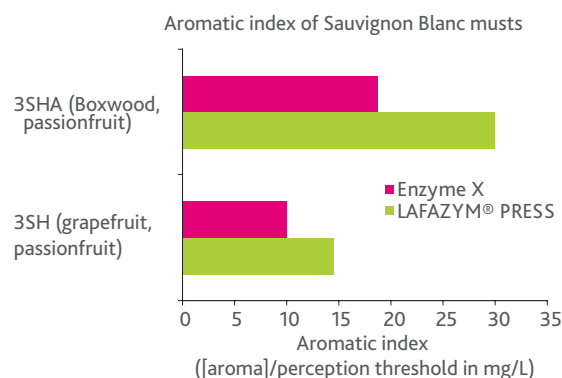
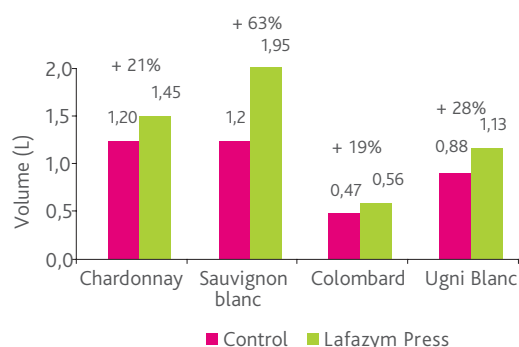
## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Improves clarification.
- Improves free run juice and first pressing yields.
- Decreases the duration of pressing cycles.
- Improves pressing management: pressing at low pressures and shorter cycles.
- Less crushing of seeds and skins to limit the extraction of phenolic compounds, oxidation of juice and pH variations.
- Reduces skin contact to a few hours (time to fill the press).

## EXPERIMENTAL RESULTS

• LAFAZYM® PRESS increases pressing yields and quality juice extraction at low pressures. Used at pressing, LAFAZYM® PRESS decreases must turbidity and thus improves all subsequent operations (clarification, refrigeration, fermentation management, fining, filtration) and reduces the use of settling enzymes.

• LAFAZYM® PRESS conserves aromatic freshness and enables a higher quantity of aromatic compounds to be extracted. 3-sulphanyl hexanol thiol type aroma precursors are 50% localised in the skins



## PHYSICAL CHARACTERISTICS

Aspect ..... granulates  
 Colour ..... beige  
 Insoluble matter ..... none

Standard activity  
 - Pectinase (PGNU/g) ..... 10 000  
 - Cinnamoyl Esterase (CINU/1000PGNU) ..... < 0,5

## 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 <sup>4</sup> /g
Coliforms .....	< 30 /g
<i>E.coli</i> /25g .....	not detected
<i>Salmonella</i> /25 g .....	not detected

## PROTOCOL FOR USE

### ŒNOLOGICAL CONDITIONS

- LAFAZYM® PRESS is to be used as early as possible before pressing (directly on the grapes after crushing or during press filling).
- Bentonite: enzymes are inactivated by bentonite. A bentonite treatment must always be done after enzyme activity is over or after all the bentonite has been removed.
- SO<sub>2</sub>: not sensitive to usual doses of SO<sub>2</sub> (<300 mg/L) but it is recommended to not put the enzymes in direct contact with sulphur solutions.
- The preparations are generally active at temperatures from 5°C to 60°C (41-140°F) and at a wine pH of 2,9 to >4.

### IMPLEMENTATION

Dissolve LAFAZYM® PRESS 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.

### DOSAGE

The dosage must be be altered according to grape skin thickness, the turbidity desired and to the state of sanitation of the grapes.

#### White and rosé:

2 to 3 g/100 kg of grapes.

### PACKAGING

100 g tin - 1 kg box (10 x 100 g) - 10 kg box (10 x 1 kg)  
500 g tin - 5 kg box (10 x 500 g)

