

# LAFAZYM® THIOLS<sup>[+]</sup>

Pectolytic enzyme blend with secondary activities designed to proficiently increase yeast aromatic thiols revelation.

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

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

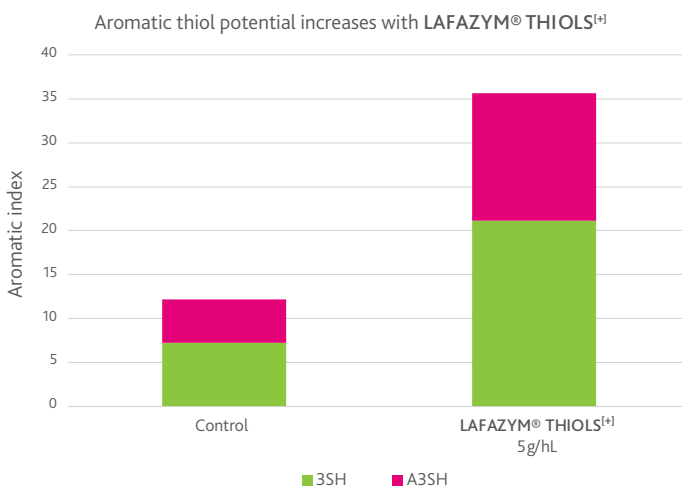
LAFAZYM® THIOLS<sup>[+]</sup> in synergy with a yeast characteristic of the revelation of thiols will enhance the aromatic profile of wines.

LAFAZYM® THIOLS<sup>[+]</sup> when used in "stabulation" allows to reduce duration of treatment.

- LAFAZYM® THIOLS<sup>[+]</sup> can be used on a wide variety of whites: Sauvignon, Colombard, Mansengs, Muscadet, Melon, Gewurztraminer, Scheurebe ... as well as red varieties in particular for the production of rosé of Grenache, Syrah, Merlot, Cabernets, Mourvèdre, Cinsault ...
- LAFAZYM® THIOLS<sup>[+]</sup> use alone will not make up for the strain effect of high thiol producing yeast strains. To optimize the aromatic impact we recommend using ZYMAFLORE® X5, ZYMAFLORE® DELTA or ZYMAFLORE® VL3.
- LAFAZYM® THIOLS<sup>[+]</sup> acts in synergy with yeast nutrition as well as aroma protection tools to optimize wines thiol potential.

## EXPERIMENTAL RESULTS

**Trial conducted in Argentina 2016 - LAFAZYM® THIOLS<sup>[+]</sup> at 5 g/hL allowed to increase in the aromatic thiol potential of a Sauvignon must.** (TAV 12.5, AV 0.3, AT 3.69 g / L H<sub>2</sub>SO<sub>4</sub>).



Statistically significant impact on 3SH and A3SH revelation.

*The aromatic index is defined as the (sum of the thiol concentration) / (their respective perception threshold).*

## PHYSICAL AND ANALYTICAL CHARACTERISTICS

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

Standardisation activity:

- Pectinase (PLU/g) ..... > 1000

## CHEMICAL AND BIOLOGICAL ANALYSIS

Lead .....	< 5 ppm
Arsenic .....	< 3 ppm
Mercury .....	< 0,5 ppm
Toxins & mycotoxins .....	not detected

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

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- LAFAZYM® THIOLS<sup>[+]</sup> is used on must prior to alcoholic fermentation.
- It is recommended to use a clarification enzyme such as LAFAZYM® CL or LAFAZYM® 600XL<sup>CE</sup>.
- LAFAZYM® THIOLS<sup>[+]</sup> addition can be made in stabulation or after clarification.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must occur after enzymatic action is completed, or enzyme addition must take place once the bentonite has been removed.
- SO<sub>2</sub>: Enzymes are not sensitive to normal doses of SO<sub>2</sub> (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- LAFAZYM® THIOLS<sup>[+]</sup> is generally active at temperatures from 5°C to 60°C (41°F to 140°F) and at a wine pH of 2.9 to 4.

### DOSAGE

3 to 6 g/hL (30 to 60 ppm) added after pressing, before alcoholic fermentation onset on clarified juice or in stabulation depending on the targeted aromatic profile.  
The higher the dose, the greater the aromatic impact.

### IMPLEMENTATION

Dissolve LAFAZYM® THIOLS<sup>[+]</sup> in 10 times its weight in water or must before incorporation. Once diluted, the preparation must be stored cool and can be used within the following 6 to 8 hours.

*For safe practice: refer to the material safety data sheet.*

### STORAGE

- Store in original sealed packages, in a cool dry place and in an odour-free environment.
- Optimal date of use: 3 years after packing.
- Open pack, well re-closed: 1 month after opening.

### PACKAGING

250 g boxes – in 5 kg boxes (20 x 250 g).

