

LAFAZYM® CL

Highly concentrated preparation of pectolytic enzymes, purified in CE, for rapid clarification of white and rosé must as well as red press wines.

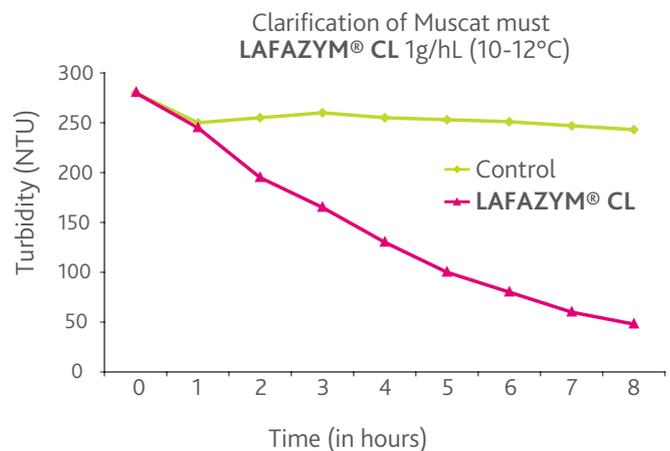
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFAZYM® CL is an enzymatic preparation purified from cinnamoyl esterase activity. It limits the formation of vinyl-phenols (medicinal, paint, clove notes...) from free phenolic acids in white grapes.
- Completely hydrolyses grape pectins in musts and wines.
- Active under extreme conditions (low pH, high pectin content, high yield, low temperatures from 5 to 10°C, 41 to 50°F).
- Improves clarification, reduces lees volume, improves lees settling and compaction.
- Contributes to better management of physical treatments (cold system, centrifugation, filtration), thus production costs.

EXPERIMENTAL RESULTS

- LAFAZYM® CL permits a rapid decrease in turbidity and viscosity during must settling even under difficult conditions.



PHYSICAL CHARACTERISTICS

Aspect granulates
 Colour beige
 Insoluble matter none

Standard value:

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



LAFFORT

l'œnologie par nature

BIOLOGICAL & CHEMICAL ANALYSIS

Lead	< 5 ppm	Total viable germs	< 5x10 ⁴ /g
Arsenic	< 3 ppm	Coliforms	< 30 /g
Mercury	< 0.5 ppm	<i>E.coli</i> /25g	not detected
Cadmium.....	< 0.5 ppm	<i>Salmonella</i> /25 g	not detected
Toxins and mycotoxins	not detected		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- LAFAZYM® CL can be added on white must, as early as possible in the settling tank or after pressing. On red wines right after pressing.
- Bentonite: Enzymes are irreversibly deactivated by bentonite. A potential bentonite treatment must always take place after enzyme action or enzymes added after bentonite has been eliminated.
- SO₂: not sensitive to normal doses of SO₂ (<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) and at a wine pH of 2,9 to >4.

IMPLEMENTATION

Dissolve LAFAZYM® CL in 10 times its weight in water or must before incorporation. Once diluted, the chilled preparation can be used within 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-sealed: 1 month after opening.

DOSAGE

The dosage must be adapted according to grape variety, level of ripeness, turbidity desired and sanitary state of the grapes.

0,5 to 2 g/hL (5 - 20 ppm) for must settling and clarification of free-run juice.

2 to 4 g/hL (20 to 40 ppm) for the treatment of red press wines.

Infected grapes: refer to the technical file on grapes infected with *Botrytis cinerea*.

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).

