

LAFAZYM® PRESS

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

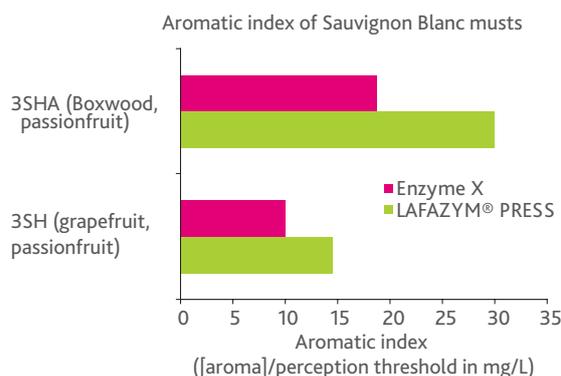
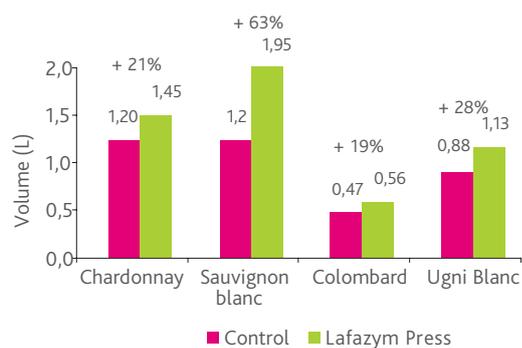
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.

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-sulphonyl 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



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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

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.
- SO₂: not sensitive to usual doses of SO₂ (<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 altered according to grape skin thickness, the turbidity desired and to the state of sanitation of the grapes.

White and rosés:

2 to 5 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)

