

LAFFORT® ENZYMES SELECTION GUIDE



	LAFASE® HE GRAND CRU	LAFASE® FRUIT	LAFAZYM® CL	LAFAZYM® PRESS	LAFAZYM® EXTRACT	EXTRALYSE	LAFAZYM® AROM	LAFAZYM® 600XL	LAFASE® XL PRESS	LAFASE® XL Clarification	LAFASE® XL Extraction	LAFASE® THERMO LIQUIDE
Form	☼	☼	☼	☼	☼	☼	☼	●	●	●	●	●
Purified preparation	✓	✓	✓	✓	✓	✓	*	✓	✓	**	**	**
Pre-fermentation maceration		●			●				●		●	
Conventional red wine maceration	●	●									●	
Pressing				●					●		●	
Clarification of white and rosé juice			●					●		●		
Clarification of red grape musts treated by thermo-vinification							●		●			●
Clarification of wines (free-run and/or press)			●				●		●			
Maturation on lees					●							
Filtration and/or bot-rytised harvests					●							
Emergence of terpene aromas						●						

✓ = Purified in order to optimise the required actions.

* CE is inhibited by 3% ethanol; purified preparations are not necessary during use of these enzymes.

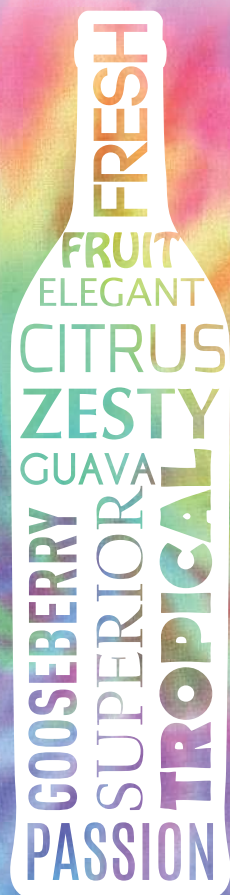
** Enzymes produced by means of technology maintain unwanted activity at non-significant levels.

☼ Microgranular ● Liquid ● White ● Rosé



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l'œnologie par nature

SHAPE THE TASTE
THEY WON'T FORGET!



LAFAZYM® THIOL

The new enzyme from LAFFORT®,
the thiol experts



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