

# EXTRALYSE®

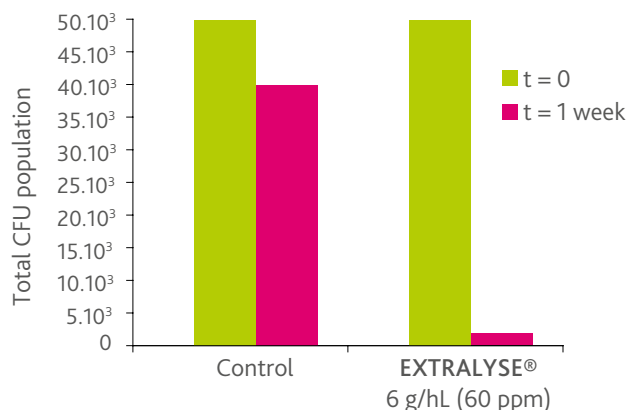
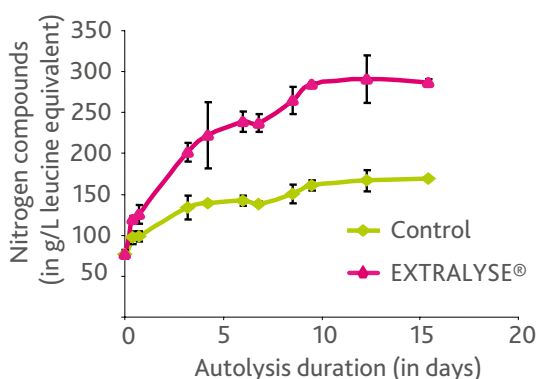
Preparation of beta-glucanases and pectinases purified in CE for the improvement of wine filterability and ageing on lees.  
 Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non  
 GMO and preservative free. In accordance with the regulation (EU) 2019/934 and the food chemical Codex and JECFA.

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- EXTRALYSE® accelerates all biological mechanisms linked to yeast autolysis and in particular the release of molecules responsible for roundness and volume on the palate derived from ageing on lees.
- Limits the risks of contamination of wines during maturation by considerably reducing the amount of micro-organisms in suspension.
- Reduces maturation duration whilst retaining the organoleptic potential derived from the use of lees.
- Helps the fining and cleaning of wines.
- Improves clarification and filtration, especially on wines from botrytised grapes.

## EXPERIMENTAL RESULTS

- During autolysis in a model environment, the EXTRALYSE® preparation releases twice as many nitrogen compounds, which are attributed to the organoleptic properties associated with maturation on lees, than natural autolysis without exogenous enzymes (Thesis Anne Humbert-Goffard, 2003, Faculté Oenologie de Bordeaux II).
- EXTRALYSE® enables the rapid clarification of wines and significantly improves microbiological stability.



## PHYSICAL CHARACTERISTICS

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

Standard activity  
 • Pectinase (PGNU/g) ..... 2500  
 • β-glucanase (exo-1,3-) (BGXU/g) ..... 75  
 • Cinnamoyl Esterase (CINU/1000 PGNU) ..... < 0.5



**LAFFORT**

*l'œnologie par nature*

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins .....	none	Lead (ppm).....	< 5
Total viable germs (CFU/g).....	< 5 x 10 <sup>4</sup>	Arsenic (ppm).....	< 3
Coliforms (CFU/g).....	< 30	Mercury (ppm).....	< 0.5
<i>E.coli</i> (/25 g) .....	none	Cadmium (ppm).....	< 0.5
<i>Salmonella</i> (/25 g) .....	none		

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

#### AGEING ON LEES.

- **EXTRALYSE®** is used in the presence of yeast lees, as early as possible in order to encourage autolysis.
- For white wine vinification, it is possible to rack the wines and carry out the treatments separately on the lees component.
- To improve the clarification and filterability of wines, **EXTRALYSE®** can be added at any time after the end of fermentation.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must always be carried out after the completion of enzyme activity or after the bentonite is eliminated.
- SO<sub>2</sub>: **EXTRALYSE®** is not sensitive to normal SO<sub>2</sub> doses (< 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) at a wine pH of 2.9 to 4.0.

### DOSAGE

Application	Type of wine	Dosage	Addition moment	Contact time	Recommandations
Ageing on lees	White & rosé	6 - 10 g/hL (60 - 100 ppm)	Directly after fermentation	Minimum 3 to 6 weeks	Maintain the lees in suspension
Ageing on lees	Red	10 g/hL (100 ppm)	Directly after fermentation	Minimum 3 to 6 weeks	Maintain the lees in suspension
Lees treatment	White, rosé & red	15 - 20 g/hL (150 - 200 ppm)	Directly after fermentation	Minimum 3 to 6 weeks	Maintain the lees in suspension
Filtration	White, rosé & red	6 g/hL (60 ppm)	Before final filtration	Minimum 5 to 7 days	Homogenise well

### IMPLEMENTATION

Dissolve **EXTRALYSE®** in 10 times its weight in water or must before incorporating. Once diluted, the chilled preparation can be used within the following 6 to 8 hours.

*Safe practice: refer to the product safety sheet.*

### STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

### PACKAGING

250 g tin – 5 kg box (20 x 250 g).  
5 kg bag - 10 kg box (2 x 5kg).

