

LAFAZYM® 600 XL^{ICE}

Highly concentrated liquid purified pectolytic enzymes preparation high in side activities with enhanced efficiency for white and rosé juices, and wines on a wide range of pH and temperature.

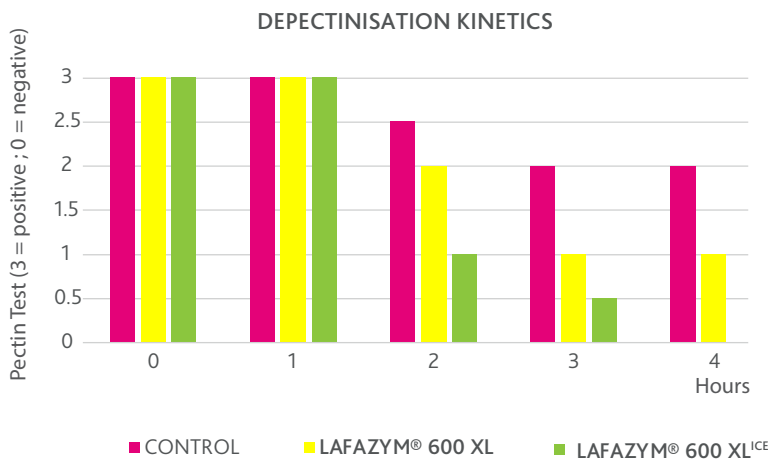
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non GMO and preservative free. In accordance with the regulation (EU) 2019/934 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFAZYM® 600 XL^{ICE} is a very robust enzymatic preparation allowing fast depectinisation within a wide range of pH (2.9 - 4.0) and temperature (5°C à 55°C / 41°F - 131°F).
- Allows the depectinisation of grape musts from difficult varieties (Chardonnay, Pinot Gris, Sauvignon, Ugni blancs, Muscats...).
- Significantly improves lees compaction.
- Purified from cinnamoyl esterase, LAFAZYM® 600 XL^{ICE} limits the formation of vinylphenols (from free phenolic acids in grape juice) thus preventing a negative impact on wine aroma.
- Suitable for the fast depectinisation prior to flotation as well as before or after centrifugation.

EXPERIMENTAL RESULTS

Depectinization comparison with LAFAZYM® 600 XL^{ICE} on Chardonnay at 5°C (41°F). LAFAZYM® 600 XL^{ICE} allows faster depectinization at low temperatures. In addition, better lees compaction was observed after 13h at 5°C (41°F) (data not shown).



THE PECTIN TEST RESULT IS NOTED AFTER 5 MINUTES ON A 0 TO 3 SCALE.

- 3 - Very high concentration of pectins. Appearance of a large flock that rises to the surface of the tube.
- 2 - Significant presence of pectins. Appearance of haze and / or flocculation throughout the tube.
- 1 - Low presence of pectins. Appearance of small flakes throughout the tube.
- 0 - Absence of pectins. Maintaining the clear appearance of the mixture must + acidified alcohol.



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PHYSICAL CHARACTERISTICS

Aspect	liquid
Colour	brown
Insoluble matter	none
Stabilisers.....	glycerol, Potassium chloride

Standardisation value:

• Polygalacturonase (PGNU/mL).....	6 000
• Cinnamoyl Esterase (CINU/1000 PGNU)	< 0.9
Approximate density (g/L).....	1200
Preservatives	none

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins	none
Total viable germs (CFU/g).....	< 5 x 10 ⁴
Coliforms (CFU/g).....	< 30
<i>E.coli</i> (/25 g)	none
<i>Salmonella</i> (/25 g)	none

Lead (ppm).....	< 5
Arsenic (ppm).....	< 3
Mercury (ppm).....	< 0.5
Cadmium (ppm)	< 0.5

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- LAFAZYM® 600 XL^{ICE} can be added on grapes at the crusher, or in the settling/flotation tank.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. A potential bentonite treatment must always be carried out after enzymatic action is completed, or enzyme addition must take place after the bentonite has been removed.
- SO₂: Enzymes are not sensitive to normal doses of SO₂ (< 300 mg/L) but it is recommended to not 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

- The dosage must be adapted taking into consideration the grape variety (juice that is easy or difficult to clarify), ripeness, targeted turbidity and sanitary state of the grapes.
- 0.5 to 2 mL/hL for must settling and clarification of free-run and press juices.
 - 1 to 2 mL/hL for fast depectinisation prior to flotation.

IMPLEMENTATION

Dilute LAFAZYM® 600 XL^{ICE} in 10 times its volume in water or must before incorporation.

Safe practice: refer to the material safety data sheet.

STORAGE RECOMMENDATION

- Store off the ground in the unopened original packaging at a moderate temperature in a cool area (2-10°C / 35.6 - 50°F) not liable to impart odours.
- Optimal date of use: 2 years.

PACKAGING

- 250 mL/0.3 kg bottle.
- 10 L/12 kg drum.

