

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.

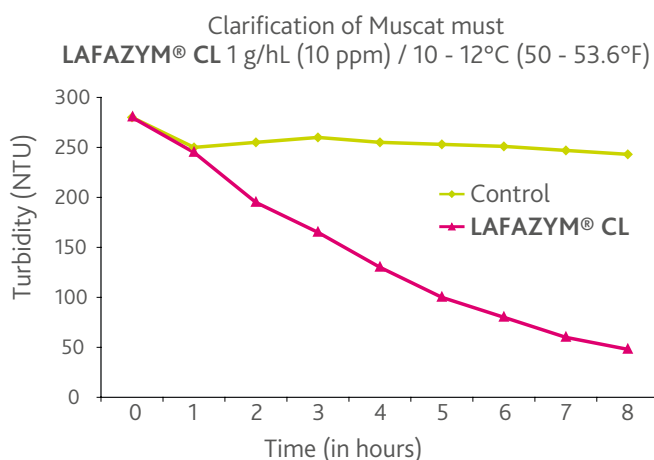
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non GMO and preservative free. In accordance with the regulation (EU) 2019/934 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFAZYM® 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

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® 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: Enzymes are 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.

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 to 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.

If the harvest is affected by rot, it is recommended to add **EXTRALYSE®**, which breaks down glucans from the *Botrytis* and aids clarification.

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 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

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).

