

LAFAZYM[®] EXTRACT

Pectolytic enzyme preparation purified in CE, specifically for skin contact during white wine vinification. Developed for extracting aroma precursors and varietal aromas for the production of highly aromatic, fruity white wines.

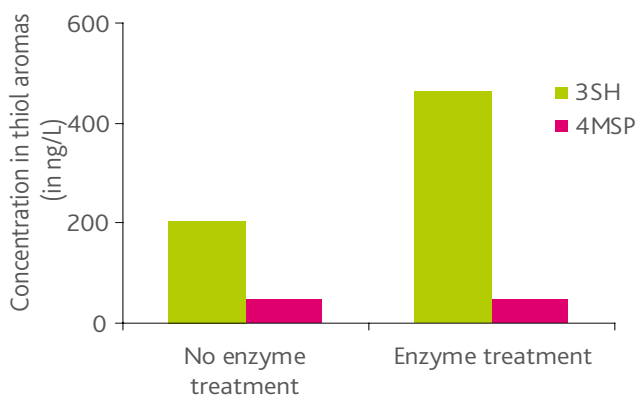
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non GMO and preservative free. In accordance with the regulation (EU) 2019/934 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Improves extraction of varietal aromas and aroma precursors from skins and pulp.
- Reduces skin contact time (optimisation of production costs).
- Optimises subsequent operations: pressing, must settling, filtration.
- Eases wine clarification.

EXPERIMENTAL RESULTS

- The use of **LAFAZYM[®] EXTRACT** leads to an increase of 3SH content in the wines from grapes containing thiol precursors (3SH precursors located 50% in the skins). The 4MSP content is not influenced (precursors located 80% in the pulp, hence no gain from skin extraction).



Volatile thiols analysed:

3SH: 3-sulphanyl hexanol- (grapefruit and passion fruit).

4MSP: Acetate of 3-sulphanyl hexanol- (boxwood and broom).

PHYSICAL CHARACTERISTICS

Aspect granulates
 Colour beige
 Insoluble matter none

Standard activity:

• Pectinase (PGNU/g) 6700
 • 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® EXTRACT** is added on the grapes in the crusher.
- Bentonite: The 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.
- SO₂: **LAFAZYM® EXTRACT** is not sensitive to normal SO₂ 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

Alter the dosage in relation to the grape quality (and thickness), maturity and to the state of sanitation of the grapes.

- White: 2 to 3 g/100 kg of grapes.

For infected grapes it is strongly advised not to do skin contact due to the risk of extracting *Botrytis* laccase, which is highly damaging to dry white wine aromas.

IMPLEMENTATION

Dissolve **LAFAZYM® EXTRACT** 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 (10 x 500 g).

