

# LAFAZYM CL

Preparation of purified and highly concentrated pectolytic enzymes for rapid must settling of white and rosé juices. Product in accordance with the International Oenological Codex, with the Food Chemical Codex V (FCC) and the Joint FAO/WHO Expert Committee on Food Additives (JEFCA). Natural product, GMO-free, no added preservatives

## SPECIFICATIONS

**LAFAZYM CL** is a preparation purified of cinnamyl esterase activity, thus limiting the formation of vinyl-phenols from the free phenolic acids in white grapes which can negatively influence the aromatic perception of the wines (pharmaceutical, paint, clove notes...).

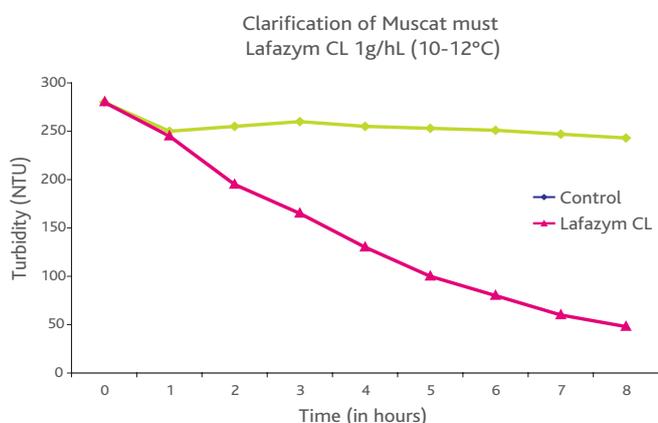
- **LAFAZYM CL** completely hydrolyses the grape pectins during the must settling phase.
- Improved deposit settling.
- Clarification and deposit volume reduction under extreme conditions (low pH, wines with a very high pectin content, high yield, low temperatures from 5 to 10°C).
- Improved control of physical treatments (cold system, centrifugation), thus improved production costs.
- Limits the diffusion of herbaceous tastes during must settling.

## OENOLOGICAL APPLICATIONS

- Clarification of white grape variety juices (and rosé) for the production of refined and aromatic wines.
- Accelerates the must or wine settling phase.

## EXPERIMENTAL RESULTS

- **LAFAZYM CL** permits a rapid decrease in turbidity and viscosity during must settling even under difficult conditions.



## PROTOCOL FOR USE

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### ŒNOLOGICAL CONDITIONS

- **LAFAZYM CL** is used in the must settling tank, as early as possible or on exiting the press.
- Bentonite: Enzymes are irreversibly deactivated by bentonite. A potential bentonite treatment must always be carried out after enzyme action or once the bentonite has been eliminated.
- SO<sub>2</sub>: not sensitive to normal doses of SO<sub>2</sub> (<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 and at a wine pH of 2,9 to >4.

### DOSAGE

The dose is to be adapted according to grape variety (must which is easy or difficult to clarify), to the turbidity desired and to the state of health of the harvest.

**Whites:** 0,5 to 1 g/hL for must settling and clarification of free-run juice or wine

Infected harvest: refer to technical file on altered harvest vinification. In the case of infected harvests, add **EXTRALYSE** which enables *Botrytis* glucans to be degraded and facilitates clarification.

**Rosé and press juice:** 1 to 2 g/hL

*To simplify dosage, a measuring scoop is available free of charge on request from your stockist. One level scoop corresponds to 10 g of microgranular preparation.*

### IMPLEMENTATION

1- Dissolve **LAFAZYM CL** in 10 times its weight in water or must. The product dissolves immediately at room temperature, then;

2- Incorporate using an OENODOSEUR®, a dosing pump or a drip for improved homogenisation. Otherwise, carry out a light homogenising pumping over.

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

### STORAGE

In original, sealed packaging, use within the specified use by date.

**LAFAZYM CL** is a microgranular preparation ensuring the stability of different activities over time. Once diluted, the chilled preparation can be used for the following 6 to 8 hours.

*Specific conditions: refer to the technical data sheet.*

### PACKAGING

100 g box - 1 kg box (10 x 100 g) - 10 kg box (10 x 1 kg).

500 g box - 5 kg box (10 x 500 g).

