

LAFASE® 600 XL

Preparation of enzymes in liquid form. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex, Food Chemical Codex V and JEFCA.

LAFASE 600 XL is a preparation of enzymes in liquid form, extremely concentrated in polygalacturonase activity, and naturally low in cinnamyl esterase. Coming from two submerged fermentations of selected strains of *Aspergillus niger* and *Aspergillus aculeatus* (non genetically modified), **Lafase 600 XL** rapidly clarifies the most difficult musts and wines.

Physical characteristics

Aspect	liquid
Colour	brown
Density g/mL	1,16
Insoluble matter	none
Stabilizers	Glycerol, Potassium chloride
Préservatives	None
Standard activity	
- Polygalacturonase (PGNU/mL)	12500

Biological & chemical analysis

Heavy metals	< 10 ppm	Total viable germs /g	< 5 x10 ⁴
Arsenic	< 3 ppm	Coliforms /g	< 30
Lead	< 5 ppm	E. Coli /25 g	not detected
Mercury	< 1 ppm	Salmonellas /25g	not detected
Toxins & mycotoxins	not detected		

Oenological use

Properties: through its extremely high polygalacturonase activity (PG > 12500), necessary for the degradation of main and secondary pectin chains, Lafase 600 XL quickly and efficiently clarifies musts and wines, with a large range of pH (2.9-4.0) and of temperatures (5°C-65°C / 40F-150F)

Dosage: from 0,5 to 2 mL/hL

Preparation: dissolve in 10 times its weight in water

Remark : Do not mix with bentonite. And avoid the contact with sulphurous solution.

Storage – optimal date of use

- Store in original packaging at room temperature (0 to 10°C) in a dry and odourless room.
- Optimal date of use : **18 months after packing date (if the jerrycan is properly sealed).**

Packaging

500 mL drums

Safety

Check the safety data sheet



LAFFORT

l'œnologie par nature

