

LAFASE® XL PRESS

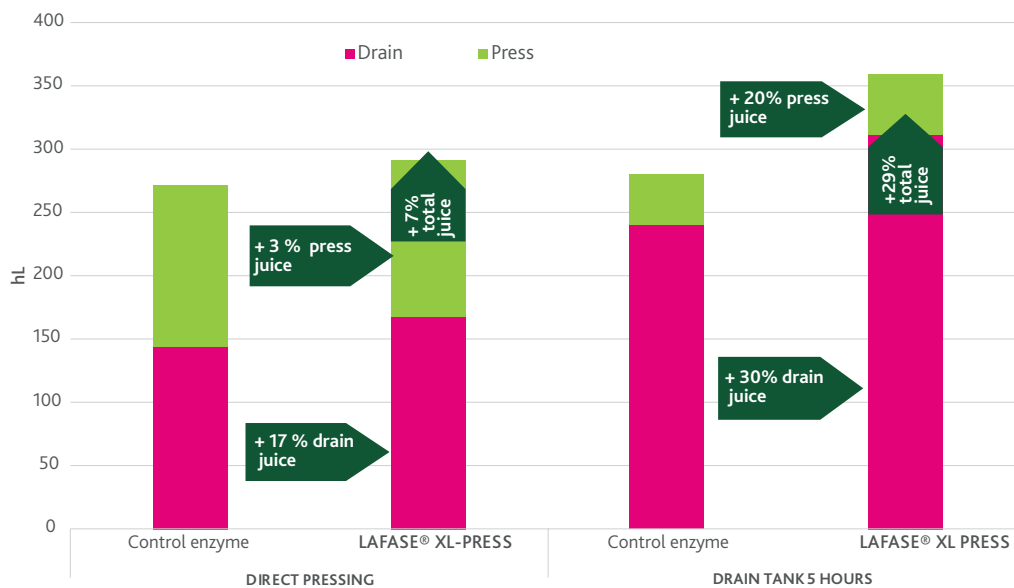
Liquid purified blend of pectolytic enzymes for the maceration and pressing of grapes intended for white and rosé wines production.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFASE® XL PRESS is a purified liquid preparation of pectolytic enzymes. Rich in secondary activities, it allows efficient juice and aroma precursor extraction for the production of white and rose wines. Its use is recommended on grapes with or without maceration.

Yield data on Muscat with 2 enzymes
(4 mL/hL) and 2 contact time - pneumatic press



LAFASE® XL PRESS :

- Optimizes press filling (especially after using a draining tank).
- Increases juice yields.
- Limits mechanical actions.
- Reduces pressing cycles.
- Limits phenolic extraction during pressing.
- Facilitates clarification of drain juice.
- Allows you to obtain a dryer pomace.
- Allows an increase in aroma precursor extraction and allows better control over aromatic profiles (purified formulation).

PHYSICAL CHARACTERISTICS

Aspect	liquid
Colour	brown
Insoluble matter	none
Stabilisers	Glycerol, Potassium chloride

Standardisation value Pectinase (PLU/g)	≥ 183*
Cinnamoyl Esterase (CINU/1000 PGNU).....	< 0,9
Approximativ density (g/mL)	1,16
Conservatives	none

*+/- 15% of the declared units of enzyme activity

BIOLOGICAL & CHEMICAL ANALYSIS

Lead	< 5 ppm
Arsenic	< 3 ppm
Mercury	< 0.5 ppm
Cadmium.....	< 0.5 ppm
Toxins and Mycotoxins	not detected

Total viable germs	< 5x10 ⁴ /g
Coliforms	< 30 CFU /g
<i>E. coli</i> /25g	not detected
<i>Salmonella</i> /25 g	not detected

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **LAFASE® XL PRESS** can be added on grapes at the crusher. Add as early as possible in maceration prior to pressing.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. A potential bentonite treatment must always take place after the 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 not to put the enzymes and sulphurous solutions in direct contact.
- The preparations are generally active at temperatures from 5 to 60°C (41-140°F) at a wine pH of 2.9 to 4.

IMPLEMENTATION

Dilute **LAFASE® XL PRESS** 10 times its volume in water or must before incorporation.

Safe practice: refer to the product safety sheet.

STORAGE

- Store between 0-10°C (32-50°F) in a cool, dry and odorless place (refrigeration is recommended). Open containers stored cold can be used within 3 month after opening date.
- Best before 2 years after packing date.

DOSAGE

- **White winemaking:**
1 to 4 mL/100 kg of grapes.
- **Rosé winemaking:**
2 to 4 mL/100 kg of grapes.

The dose will be adjusted according to vintage specific conditions, contact time, temperature and pH.

PACKAGING

- 1 Liter bottle (1.2 kg).
- 10 Liter bottle (12kg).

