

LAFAZYM® 600 XL^{ICE}

Highly concentrated liquid purified pectolytic enzymes preparation high in side activities with enhanced efficiency on a wide range of pH and temperature.

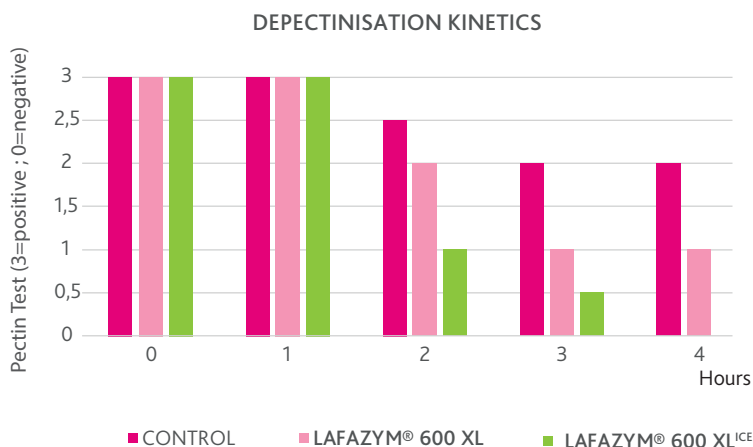
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non GMO and preservative free. In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFAZYM® 600 XL^{ICE} is a very robust enzymatic preparation allowing fast depectinisation within a wide range of pH (2,9-4,0) and temperature (5°C à 55°C / 41°F- 131°F).
- Allows the depectinisation of grape musts from difficult varieties (Chardonnay, Pinot Gris, Sauvignon, Ugni blancs, Muscats...).
- Significantly improves lees compaction.
- Purified from cinnamoyl esterase, LAFAZYM® 600 XL^{ICE} limits the formation of vinylphenols (from free phenolic acids in grape juice) thus preventing a negative impact on wine aroma.
- Very suitable for the fast depectinisation prior to flotation as well as before or after centrifugation.
- Increases pressing and clarification yields of thermo-treated red grape must.

EXPERIMENTAL RESULTS

Depectinization comparison with LAFAZYM® 600 XL^{ICE} on Chardonnay at 5°C (41°F). LAFAZYM® 600 XL^{ICE} allows faster depectinization at low temperatures. In addition, better lees compaction was observed after 13h at 5°C (41°F) (data not shown).



THE PECTIN TEST RESULT IS NOTED AFTER 5 MINUTES ON A 0 TO 3 SCALE.

3 - very high concentration of pectins. Appearance of a large flock that rises to the surface of the tube.

2 - significant presence of pectins. Appearance of haze and / or flocculation throughout the tube.

1 - low presence of pectins. Appearance of small flakes throughout the tube

0 - absence of pectins. Maintaining the clear appearance of the mixture must + acidified alcohol.



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PHYSICAL CHARACTERISTICS

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

Standardisation value:	
Pectinase (PGNU/g)	6 000
Cinnamoyl Esterase (CINU/1000 PGNU)	< 0.9
Approximate density (g/mL)	1,20
Preservatives	none

BIOLOGICAL & CHEMICAL ANALYSIS

Heavy metals	< 30 ppm
Lead	< 5 ppm
Arsenic	< 3 ppm
Mercury	< 0.5 ppm
Cadmium	< 0.5 ppm

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

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- LAFAZYM® 600 XL^{ICE} can be added on grapes at the crusher, or in the settling/flotation tank.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. A potential bentonite treatment must always be carried out after 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 to not put the enzymes and sulphurous solutions in direct contact.
- LAFAZYM® 600 XL^{ICE} is a very robust enzymatic preparation its activity level will remain stable in any winemaking conditions - temperatures from 5°C to 55°C (41°F to 131°F) and pH from 2,9 to 4.

IMPLEMENTATION

Dilute LAFAZYM® 600 XL^{ICE} in 10 times its volume in water or must before incorporation.

Safe practice: refer to the material safety data sheet.

STORAGE

- Store between 0-10°C in a dry cool, and odourless place. *An open container must be stored cool in its original packaging and used within 3 month of opening.*
- Best before date: 2 years after packing.

DOSAGE

The dosage must be adapted taking into consideration the grape variety (juice that is easy or difficult to clarify), ripeness, targeted turbidity and sanitary state of the grapes.

- 0,5 to 2 mL/hL for must settling and clarification of free-run and press juices.
- 1 to 2 mL/hL for fast depectinisation prior to flotation.
- 2 to 4 mL/hL for clarification on thermo-treated juices.

PACKAGING

250 mL/0.3 kg bottle.
10 L / 12 kg drum.

