

# LAFASE™ DISTILLATION

Formulation of pectolytic enzymes with very low release of methanol for the pressing and clarification of harvests intended for distillation base wine.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology. Natural product without GMO. Complies with Commission Regulation (EU) 2019/934, the Food Chemical Codex and JECFA.*

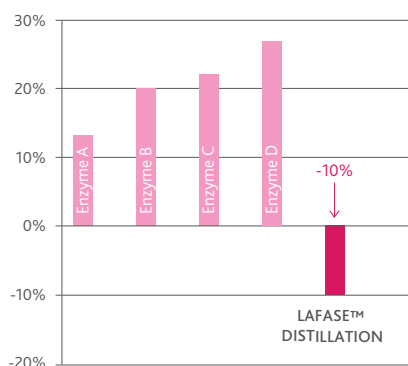
## SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

- Enzyme preparation specifically formulated for its low pectin methyl esterase activity, thus limiting the release of methanol.
- **LAFASE™ DISTILLATION** promotes the release and drainage of juice, thus optimising press cycles. With its wide spectrum of secondary activities, this formulation increases the yield of quality juice while limiting crushing and maceration phenomena. These phenomena can be responsible for the production of higher alcohols and vegetal compounds.
- This enzyme preparation can be used for the production of spirits from hybrid grape varieties and even from certain fruit.
- **LAFASE™ DISTILLATION** accelerates the hydrolysis of soluble pectin in the must, thus improving the quality of juice clarification.

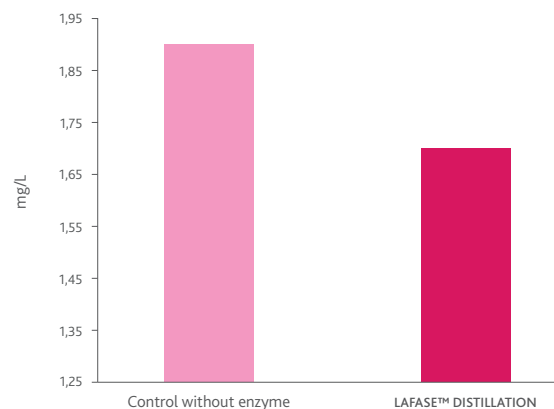
## EXPERIMENTAL RESULTS

- **LAFASE™ DISTILLATION** is an enzyme formulation that offers significant advantages for the distillation of wines, notably its robustness and its low release of methanol. These characteristics make it a solution of choice for spirits producers concerned about the quality and safety of their final product.
- Addition of **LAFASE™ DISTILLATION** ensures quality extraction that respects the raw material, and limits the extraction of undesirable herbaceous compounds (cis-3-hexenol).

METHANOL CONCENTRATIONS AT THE END OF AF  
AFTER ENZYME TREATMENT



CONCENTRATION OF CIS-3-HEXENOL  
(MARKER FOR CRUSHING)



*Enzyme added in the press - Cognac - Ugni Blanc must - Dose: 3 mL/hL.*

## PHYSICAL CHARACTERISTICS

Appearance .....	liquid	Stabilisers .....	glycerol
Colour .....	brown	Standardisation activity (PLU/g) .....	180
Insoluble matter .....	none	Approximate density (g/L) .....	1110

## CHEMICAL AND MICROBIOLOGICAL ANALYSES

Toxins and mycotoxins .....	not detectable	Lead (ppm).....	< 5
Coliforms (CFU/g) .....	< 30	Arsenic (ppm).....	< 3
<i>E.coli</i> (/25 g) .....	none	Mercury (ppm).....	< 0.5
<i>Salmonella</i> (/25 g) .....	none	Cadmium (ppm).....	< 0.5

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- **LAFASE™ DISTILLATION** can be added to grapes in the reception bin.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must always take place after the enzymes have acted, or enzymes should be added after the bentonite is removed.
- SO<sub>2</sub>: Enzymes are not sensitive to usual doses of SO<sub>2</sub> (< 300 mg/L) but it is not recommended to put enzymes in direct contact with sulphite solutions.
- The preparations are generally active at temperatures from 5°C to 60°C and at wine pH of 2.9 to 4.

### DOSES

On grapes for pressing:

- 2 - 4 mL/ 100 kg.

For clarification (rapid depectinisation):

- On press juice 2 - 3 mL/hL.
- On free-run juice 1 - 2 mL/hL.

Adjust the dose according to vintage conditions, grape variety, contact time, temperature and pH.

### ADDITION

Dilute **LAFASE™ DISTILLATION** in 10 times its volume of water or must before addition.

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

## STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging in a cool (2-10°C) and dry area not liable to impart odours.
- Optimal date of use: 3 years.

## PACKAGING

1 L / 1.11 kg jerry can.

