

LAFASE® FRUIT

Purified pectolytic enzyme preparation for the production of fruity, colourful and well-rounded red wines.

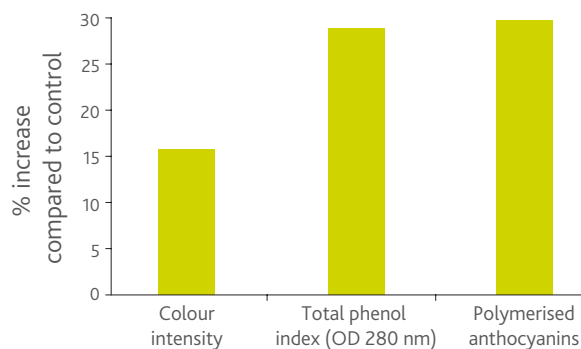
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non GMO and preservative free. In accordance with the regulation (EU) 2019/934 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- Optimises aroma precursor extraction, colour extraction and favours gentle extraction of skin compounds (silky tannins).
- Limits the time requirement for cold pre-fermentation maceration (CPM).
- Favours extraction of phenolic compounds in the aqueous phase of fermentation.
- Improves free-run yields (5 to 15% on average), clarification, pressing and filterability.
- Reduces production costs and simplifies tank management.
- Production of fresh and fruity red wines.

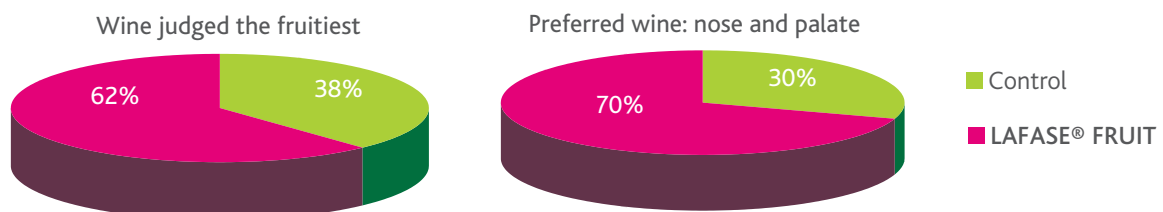
EXPERIMENTAL RESULTS

- **Cold pre-fermentation maceration:** The use of LAFASE® FRUIT allows for faster and more extensive extraction of phenolic compounds (5 to 20% on average) and in particular anthocyanins that have a higher level of polymerisation and are thus more stable. Anthocyanase purification also improves colour preservation.



Optimisation of extraction by LAFASE® FRUIT (4 g/100 kg) compared with non-enzyme treated CPM control.

- Wines produced with LAFASE® FRUIT were fruitier (fresh fruit notes) and rounder compared with wines produced with cold pre-fermentation maceration alone (Vinitech Tasting, 87 tasters).



LAFFORT
L'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect granulates
Colour beige
Insoluble matter none

Standard value:

• Pectinase (PGNU/g)..... 6 700
• Cinnamoyl Esterase (CINU/1000 PGNU) < 0.5

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins none
Total viable germs (CFU/g)..... < 5 x 10⁴
Coliforms (CFU/g)..... < 30
E.coli (/25 g) none
Salmonella (/25 g) none

Lead (ppm)..... < 5
Arsenic (ppm)..... < 3
Mercury (ppm)..... < 0.5
Cadmium (ppm) < 0.5

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Results obtained with LAFASE® FRUIT are optimised by the implementation of an appropriate vinification procedure: aromatic grape varieties, short macerations, controlled fermentation temperatures (25 - 26°C / 77 - 78.8°F), rapid racking off, etc.
- Bentonite: The enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must always be carried out after the completion of enzyme activity or after the bentonite is eliminated.
- 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°C to 60°C (41 - 140°F) at a wine pH of 2.9 to 4.

DOSAGE

Alter the dosage in relation to phenolic maturity and the state of sanitation of the grapes.

- Red: 3 to 5 g/100 kg of grapes.

Under-ripe or thick skins: 4 to 5 g/100 kg of grapes.

Optimal maturity or thin skins: 3 to 4 g/100 kg

Infected grapes: 5 g/100 kg (to be incorporated after fermentation has started).

- Rosé:

- Maceration: 3 to 4 g/100 kg of grapes.

- Pressing: refer to LAFAZYM® PRESS product data sheet.

IMPLEMENTATION

Dissolve LAFASE® FRUIT in 10 times its weight in water or must before incorporation. Once diluted, the chilled preparation can be used for the following 6 to 8 hours.

Safe practice: refer to the product safety sheet.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

250 g tin – 5 kg box (20 x 250 g).

