

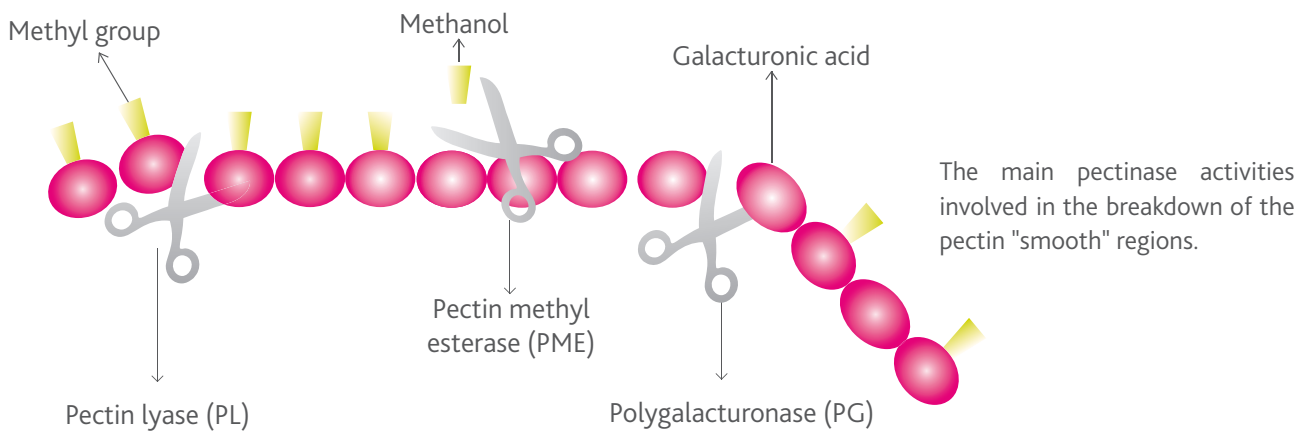
LAFASE® THERMO LIQUIDE

Highly concentrated liquid preparation of pectolytic enzymes for the clarification of thermo-treated musts.

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

- Musts that have undergone heat treatment contain very high concentrations of cellular components (including pectin, cellulose, hemicelluloses and proteins) as a result of the heat physically destroying the cells, instead of just damaging them like during normal vinification. Thermo-treated red musts therefore need to be clarified before fermentation to minimise the formation of organoleptic defects and to improve further downstream processing steps such as filtration.
- LAFASE® THERMO LIQUIDE is high in polygalacturonase activity and rich in enzymatic side-activities such as cellulase and hemicellulases and is therefore very effective in the clarification of highly turbid thermo-treated musts.



PHYSICAL CHARACTERISTICS

Aspect	liquid	Standardisation value (JVR/mL)	7500
Coulour	brown	Approximate density (g/L)	1150
Insoluble matter	none	Preservatives	none
Stabiliser	glycerol, Potassium chloride		

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins	none	Lead (ppm).....	< 5
Total viable germs (CFU/g).....	< 5 x 10 ⁴	Arsenic (ppm).....	< 3
Coliforms (CFU/g).....	< 30	Mercury (ppm).....	< 0.5
<i>E.coli</i> (/25 g)	none	Cadmium (ppm).....	< 0.5
<i>Salmonella</i> (/25 g)	none		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- LAFASE® THERMO LIQUIDE can be added to the warm must once the temperature has dropped to below 65°C (149°F).
- 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 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

The dosage must be adapted according to level of ripeness, to the turbidity desired and to the sanitary state of the grapes.
3 to 5 mL/100 kg grapes.

IMPLEMENTATION

Dilute LAFASE® THERMO LIQUIDE in 10 times its volume in water or must before incorporation for easier dispersion.
Safe practice: refer to the product safety sheet.

STORAGE RECOMMENDATION

- Store off the ground in the unopened original packaging at a moderate temperature in a cool area (2-10°C / 35.6 - 50°F) not liable to impart odours.
- Optimal date of use: 2 years.

PACKAGING

1 L/1.15 kg bottle.

