

NEW
FORMULA

LAFASE® XL CLARIF

Liquid clarification enzyme for thermovinified white, rosé and red 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 (EC) n° 2019/934 and the food chemical Codex and JECFA.

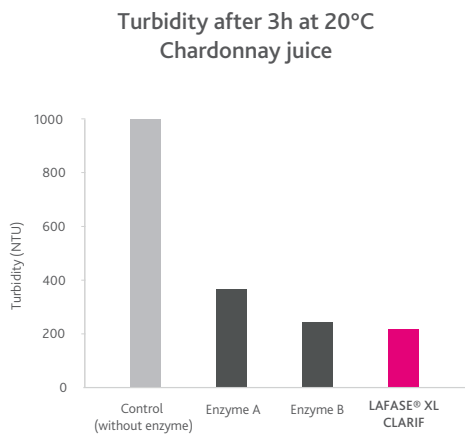
SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFASE® XL CLARIF is a liquid pectinolytic enzyme for the clarification of white and rosé musts during settling.
- LAFASE® XL CLARIF is also very suited for the clarification of highly turbid thermo-treated red musts.
- Its unique formulation provides complete and very rapid depectinisation, essential in the case of juices intended for flotation.

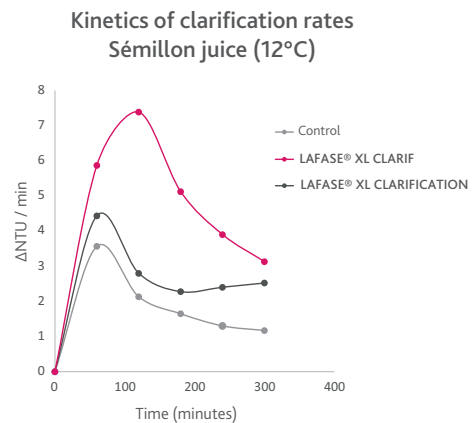
EXPERIMENTAL RESULTS

- LAFASE® XL CLARIF allows for a rapid clarification and decrease in turbidity during must settling.

PERFORMANCE OF LAFASE® XL CLARIF



The sample treated with LAFASE® XL CLARIF shows the lowest turbidity, with a negative pectin test after 2.5 hours, followed by enzyme B (3.5 hours). The control and enzyme A are still positive after 3.5 hours. Enzyme doses: 3 mL/hL.



Comparison of clarification rates with the LAFASE® XL CLARIF formulation. For clarification of a difficult must, its high level of secondary activity enables complete depectinisation and a drop in turbidity after just 60 minutes. Enzyme doses: 2 mL/hL.

	CONTROL	LAFASE® XL CLARIFICATION*	LAFASE® XL CLARIF
Turbidity (NTU) at 120 minutes	744	276	105

*Previous version of LAFASE® XL CLARIF



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect	liquid
Colour	brown
Insoluble matter	none
Stabilisers	glycerol

Standardisation value (PLU/mL)	6400
Approximate density (g/L)	1150
Preservatives	none

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins	none
Total viable germs (UFC/g)	< 5x10 ⁴
Coliforms (UFC/g)	< 30
<i>E.coli</i> (/25 g)	none
<i>Salmonella</i> (/25 g)	none

Lead (ppm).....	< 5
Arsenic (ppm).....	< 3
Mercury (ppm).....	< 0,5
Cadmium (ppm).....	< 0,5

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- LAFASE® XL CLARIF can be added on grapes at the crusher or into juice after pressing during the filling of the settling tank.
- In the case of thermo-treated red musts, enzyme addition must be carried out only after the must has cooled down to below 55°C (131°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 sulphite solutions in direct contact.
- The preparations are generally active at temperatures from 5°C to 55°C (41-131°F) at a wine pH of 2.9 to 4.

DOSAGE

The determination must be adapted according to the grape variety and winemaking conditions.

- 1 to 2 mL/hL for the clarification of free-run juice.
- 2 to 3 mL/ hL for fast clarification of press juice.
- 3 to 5 mL/hL for the clarification of thermo-treated red musts.

IMPLEMENTATION

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

Safe practice: refer to the product safety sheet.

STORAGE RECOMMENDATION

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- 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: 3 years.

PACKAGING

1.15 kg (1 liter) or 11.5 kg (10 liters) drum.

