

LAFASE® XL Clarification

Liquid clarification enzyme for white, rosé and red musts.

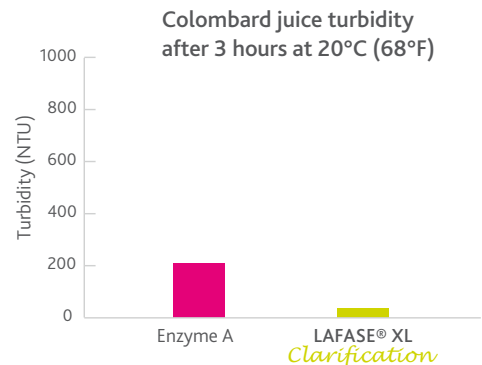
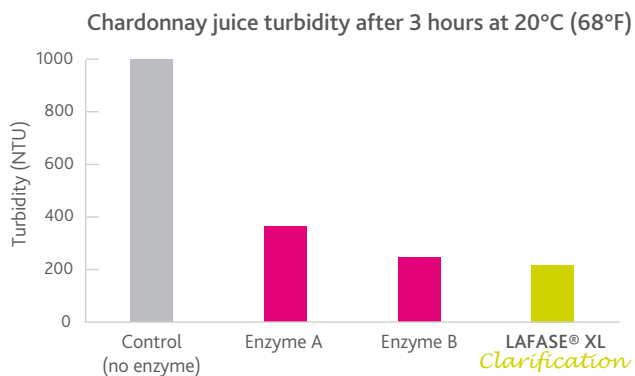
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFASE® XL CLARIFICATION is a liquid pectinolytic enzyme for the depectinisation of white and rosé musts in preparation for settling and flotation.
- Its unique formulation allows for a very rapid depectinisation, needed especially in the case of juice destined for flotation.
- LAFASE® XL CLARIFICATION is also very suited for the clarification of highly turbid thermo-treated red musts.

EXPERIMENTAL RESULTS

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



Chardonnay and Colombard juice samples (South Africa) were collected at the crusher and transferred to 1 liter Imhoff sedimentation cones. LAFASE® XL CLARIFICATION was compared with two different enzymes available on the market, Enzymes A and B. LAFASE® XL CLARIFICATION showed the lowest turbidity after 3 hours of settling at 20°C (68°F). The control received no enzyme addition and the turbidity measurement was >1000 NTU. Enzyme dosages: Chardonnay – 3 mL/hL (due to very high turbidity of the juice) and Colombard 1 mL/hL. The winery uses flotation as clarification method.

Pectin test results: The Chardonnay juice sample treated with LAFASE® XL CLARIFICATION was pectin negative after 2.5 hours followed by Enzyme B that was pectin negative after 3.5 hours. The control and the Enzyme A treatment were still pectin positive after 3.5 hours. The LAFASE® XL CLARIFICATION treated Colombard juice sample was pectin negative after 4 hours and Enzyme A treatment was still positive.



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PHYSICAL CHARACTERISTICS

Aspect	liquid
Colour	brown
Insoluble matter	none
Stabilisers	Glycerol

Standardisation value (PL/g)	300
Approximate density (g/mL).....	1.19
Preservatives	none

BIOLOGICAL & CHEMICAL ANALYSIS

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
Coliforms	< 30 CFU/g
<i>E.coli</i> /25 g	not detected
<i>Salmonella</i> /25 g	not detected

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **LAFASE® XL CLARIFICATION** can be added on grapes at the crusher or into juice after pressing during the filling of the settling / flotation tank.
- In the case of thermo-treated red musts, enzyme addition must be carried out only after the must has cooled down to below 60°C (140°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.

IMPLEMENTATION

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

Safe practice: refer to the product safety sheet.

STORAGE

- Store between 2-10°C in a cool, dry and odourless place (refrigeration is recommended)
- Optimal date of use: 2 years after packing.

DOSAGE

The dosage must be adapted according to grape variety (juice that is easy or difficult to clarify), level of ripeness, to the turbidity desired and to the sanitary state of the grapes.

0,5 to 1 mL/hL for must settling and clarification of free-run juice.

2 – 3 mL/ hL for fast depectinisation before flotation as well as settling of press juice.

3 – 5 mL/hL for the clarification of thermo-treated red musts.

Infected grapes: refer to the technical file on grapes infected with *Botrytis cinerea* on our website: www.laffort.com.

PACKAGING

1,19 Kg (1 L) bottle - 11.9 kg (10 L) drum

