

# LAFASE® XL FLOT

Liquid enzyme preparation for the rapid depectinisation of flotation musts.

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

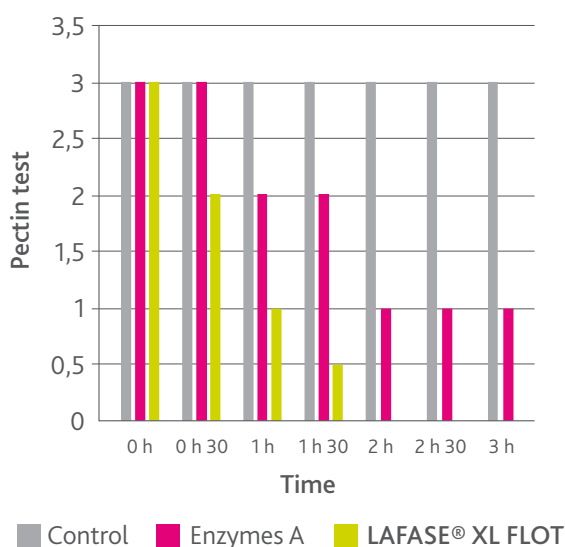
## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFASE® XL FLOT is a preparation of liquid pectolytic enzymes for the rapid depectinisation of musts.
- Particularly effective in the case of juices intended for flotation.

## EXPERIMENTAL RESULTS

- Depectinisation kinetics of a Chardonnay juice (Australia) with high turbidity (greater than 1000 NTU) with LAFASE® XL FLOT, before flotation.
- Monitoring depectinisation kinetics on a juice from the Muscat grape variety, recognised as being difficult to clarify.

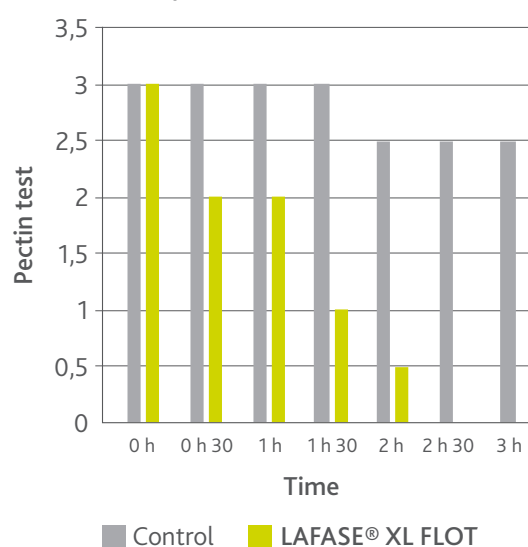
Depectinisation kinetics at 20°C



Pectin test scale (3 = positive; 0 = negative). A negative pectin test indicates total depectinisation.

Homogeneous sample collected in the buffer tank after pressing and addition of the enzyme, then transferred to 1 litre Imhoff cones. Enzyme doses: 2 mL/hL. LAFASE® XL FLOT shows complete depectinisation after 2 hours. After 3 hours, the sample treated with LAFASE® XL FLOT shows the lowest turbidity.

LAFASE® XL FLOT on a difficult variety: Depectinisation kinetics at 20°C



Pectin test scale (3 = positive; 0 = negative).

Results of the pectin tests: the sample treated with LAFASE® XL FLOT at 3 mL/hL is negative after 2 h 30 min, demonstrating the performance of this enzyme for very rapid depectinisation of juices before flotation.

## PHYSICAL CHARACTERISTICS

Appearance .....	liquid
Colour .....	brown
Insoluble matter .....	none
Stabilisers .....	glycerol, potassium chloride

## CHEMICAL AND MICROBIOLOGICAL ANALYSES

Toxins and mycotoxins .....	not detectable
Total viable colony count (CFU/mL) .....	< 5x10 <sup>4</sup>
Coliforms (CFU/mL) .....	< 30
<i>E.coli</i> (/25 g) .....	none
<i>Salmonella</i> (/25 g) .....	none

Standardisation activity (PMEU/mL) .....	1500
Approximate density (g/L) .....	1190
Preservatives .....	none

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

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Add **LAFASE® XL FLOT** to the juice after pressing during filling of the flotation tank (when a pressing enzyme is used, **LAFASE® XL FLOT** provides complementary activity after pressing to accelerate and complete the depectinisation process).
- In the case of thermo-treated red musts, add **LAFASE® XL FLOT** when the temperature of the must is below 55°C.
- 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 55°C (41 - 130°F) and at wine pH of 2.9 to 4.

### DOSES

Adapt the dose according to the grape variety (ease of juice clarification), ripeness, state of health of the harvest and the possible contact time before flotation (specific to each cellar's procedure).

For rapid depectinisation before flotation:

- 1 to 2 mL/hL for free-run juice.
- 2 to 3 mL/hL for press juice.
- 3 to 4 mL/hL for difficult grape varieties and thermo-treated red musts.

### IMPLEMENTATION

Dilute **LAFASE® XL FLOT** 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

10L / 11.9 kg jerry can.

