

# LAFAZYM® THIOLS<sup>[+]</sup>

Preparation of pectolytic enzymes with secondary activities designed to reveal the aromatic precursors of thiol-rich grape varieties.

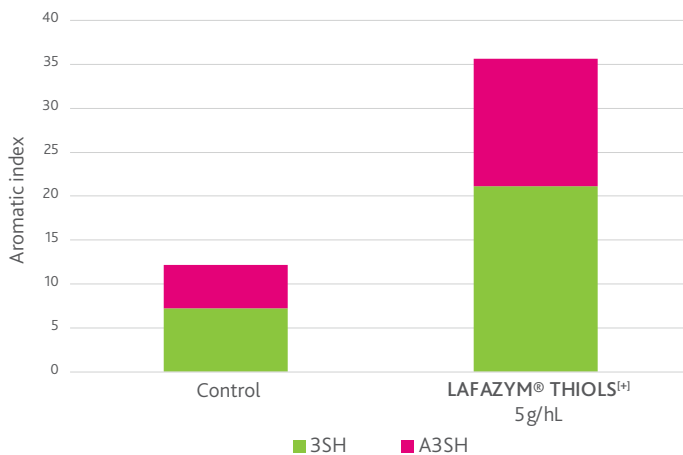
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non GMO and preservative free. In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFAZYM® THIOLS<sup>[+]</sup> in synergy with a yeast characteristic of the revelation of thiols will enhance the aromatic profile of wines.
- LAFAZYM® THIOLS<sup>[+]</sup> works in complementary to cold stabulation for an aromatic gain.
- LAFAZYM® THIOLS<sup>[+]</sup> can be used on a wide variety of whites: Sauvignon, Colombard, Mansengs, Muscadet, Melon, Gewurztraminer, Scheurebe ... as well as red varieties in particular for the production of rosé of Grenache, Syrah, Merlot, Cabernet, Mourvèdre, Cinsault ...
- LAFAZYM® THIOLS<sup>[+]</sup> use alone will not make up for the strain effect of high thiol producing yeast strains. To optimise the aromatic impact we recommend using ZYMAFLORE® X5, ZYMAFLORE® DELTA or ZYMAFLORE® VL3.
- LAFAZYM® THIOLS<sup>[+]</sup> acts in synergy with yeast nutrition as well as aroma protection tools to optimise wines thiol potential.

## EXPERIMENTAL RESULTS

- Trial conducted in Argentina 2016 - LAFAZYM® THIOLS<sup>[+]</sup> at 5 g/hL allowed to increase in the aromatic thiol potential of a Sauvignon must. (TAV 12.5, AV 0.3, AT 3.69 g / L H<sub>2</sub>SO<sub>4</sub>).



**Aromatic thiol potential increases with Lafazym® THIOLS<sup>[+]</sup>**

Statistically significant impact on 3SH and A3SH revelation.

*The aromatic index is defined as the (sum of the thiol concentration) / (their respective perception threshold).*



**LAFFORT**

*L'œnologie par nature*

## PHYSICAL AND ANALYTICAL CHARACTERISTICS

Aspect .....	granulates
Colour .....	beige
Insoluble matter .....	none

Standardisation activity:

• Pectinase (PLU/g) .....	> 1000
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## CHEMICAL AND BIOLOGICAL ANALYSIS

Lead .....	< 5 ppm
Arsenic .....	< 3 ppm
Mercury .....	< 0,5 ppm
Toxins & mycotoxins .....	not detected

Total viable germs .....	< 5x10 <sup>4</sup> /g
Coliformes .....	< 30 /g
<i>E.coli</i> /25g .....	not detected
<i>Salmonella</i> /25 g .....	not detected

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- **LAFAZYM® THIOLS<sup>[+]</sup>** is used on must is used on must and up to 1/3<sup>rd</sup> of the alcoholic fermentation for an optimisation of the aromatic potential.
  - During cold stabulation, before settling, **LAFAZYM® THIOLS<sup>[+]</sup>** is used to amplify the aromatic expression for this pre-fermentation stage.
  - After a settling, **LAFAZYM® THIOLS<sup>[+]</sup>** could be added to the clarified juices before departure of the alcoholic fermentation.
- Note: for optimal clarification, it is recommended to use a clarifying enzyme such as LAFAZYM® CL or LAFAZYM® 600XL<sup>ICE</sup>.*
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must occur after enzymatic action is completed, or enzyme addition must take place once the bentonite has been removed.
  - SO<sub>2</sub>: Enzymes are not sensitive to normal doses of SO<sub>2</sub> (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
  - **LAFAZYM® THIOLS<sup>[+]</sup>** is generally active at temperatures from 5°C to 60°C (41°F to 140°F) and at a wine pH of 2.9 to 4.

### IMPLEMENTATION

Dissolve **LAFAZYM® THIOLS<sup>[+]</sup>** in 10 times its weight in water or must before incorporation. Once diluted, the preparation must be stored cool and can be used within the following 6 to 8 hours.

*For safe practice: refer to the material safety data sheet.*

### STORAGE

- Store in original sealed packages, in a cool dry place and in an odour-free environment.
- Optimal date of use: 3 years after packing.
- Open pack, well re-closed: 1 month after opening.

### PACKAGING

250 g boxes – in 5 kg boxes (20 x 250 g).

