

# LAFAZYM® THIOLS

Pectolytic enzyme blend with secondary activity designed to proficiently increase yeast aromatic thiols revelation.

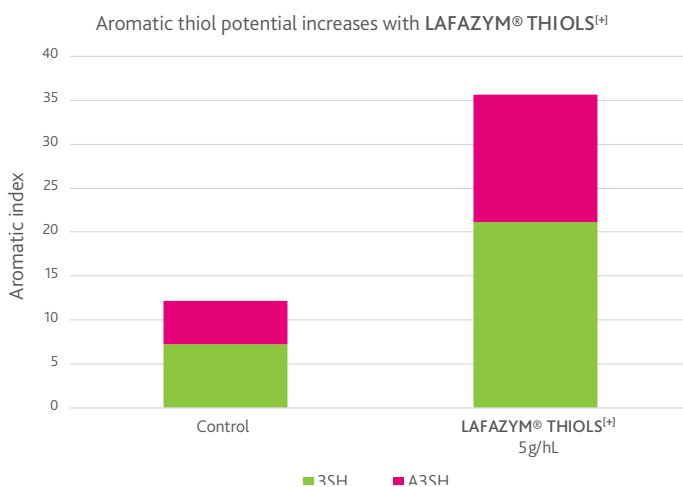
*This enzyme preparation and the strains from which its components are produced are Generally Recognized As Safe and qualify for the elaboration of products for direct human consumption, in accordance with the Federal Food, Drug, and Cosmetic Act (the Act), and JECFA.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFAZYM® THIOLS is an enhancement tool mainly for rosé and white wines aromatic profile and intensity. Its use can reduce the time needed for traditional stirring of juice lees during stabulation, thereby significantly lowering production costs associated with cooling.
- LAFAZYM® THIOLS can be used on a wide variety of whites: Sauvignon, Colombard, Mansengs, Muscadet, Melon, Gewurztraminer, Scheurebe ... as well as red varieties and on rosé musts of Grenache, Syrah, Merlot, Cabernets, Mourvèdre, Cinsault ...
- LAFAZYM® THIOLS has a statistically significant impact on 3SH and 3SHA revelation.
- LAFAZYM® THIOLS increases the aromatic impact of pre-ferment cold stabulation also known as "lees scraping".
- LAFAZYM® THIOLS increases wines aroma potential in a significant way, and works with all yeast strains. Although, its use alone will not make up for the strain effect of high thiol producing yeast strains. To optimize the aromatic impact we recommend using ZYMAFLORE® X5, ZYMAFLORE® DELTA or ZYMAFLORE VL3.
- LAFAZYM® THIOLS acts in synergy with yeast nutrition as well as aroma protection tools to optimize wines thiol potential.

## EXPERIMENTAL RESULTS

- Trial conducted in Argentina 2016 - LAFAZYM® THIOLS at 5 g/hL allowed +192% increase in the aromatic thiol potential of a Sauvignon must ((TAV – Alc % 12.5, VA 0.3, TA 3.69 g/L H<sub>2</sub>SO<sub>4</sub>).



*NOTE: The aromatic thiol potential is defined as the sum of the thiol concentration / their respective perception threshold.*



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## PHYSICAL AND ANALYTICAL CHARACTERISTICS

Aspect ..... liquid  
Colour ..... brown  
Insoluble matter ..... none  
Stabilisers..... Potassium chloride and potassium sorbate

Standardisation activity:

• Pectinase (PGNU/g) ..... 2 900  
Approximate density ..... 1.12  
Preservatives ..... none

## CHEMICAL AND BIOLOGICAL ANALYSIS

Heavy metals ..... < 30ppm  
Total viable germs ..... < 5x10<sup>4</sup> CFU/g  
Coliforms ..... < 30 CFU/g

*E.coli*/25g ..... not detected

*Salmonella*/25 g ..... not detected

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- **LAFAZYM® THIOLS** is used on must before alcoholic fermentation onset in addition to or in substitution for pre-ferment cold stabulation (lees scraping) with or without prior racking of gross lees.
- It is recommended to use a clarification enzyme such as **LAFAZYM® CL** or **LAFAZYM® 600XL** in addition to **LAFAZYM® THIOLS**. The addition may be made simultaneously or at the end of stabulation for racking.
- 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** is generally active at temperatures from 5°C to 60°C and at a wine pH of 2.9 to 4.

### DOSAGE

3 to 6 mL/hL added after pressing on must or during stabulation before alcoholic fermentation onset depending on the aromatic impact desired.

The higher the dose, the greater the aromatic impact.

### IMPLEMENTATION

Dilute **LAFAZYM® THIOLS** in 10 times its weight in water or must before incorporation.

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

### STORAGE

- Store in original sealed packaging, in a cool cool (4-8°C/39-46°F) dry odour-free environment.
- Best before 18 months after packing date.
- Open packs tightly closed can be used for 1 month after opening.

### PACKAGING

1L jugs.



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