



FOCUS

FLOTATION



TIME OPTIMISATION

LAFASE® XL FLOT

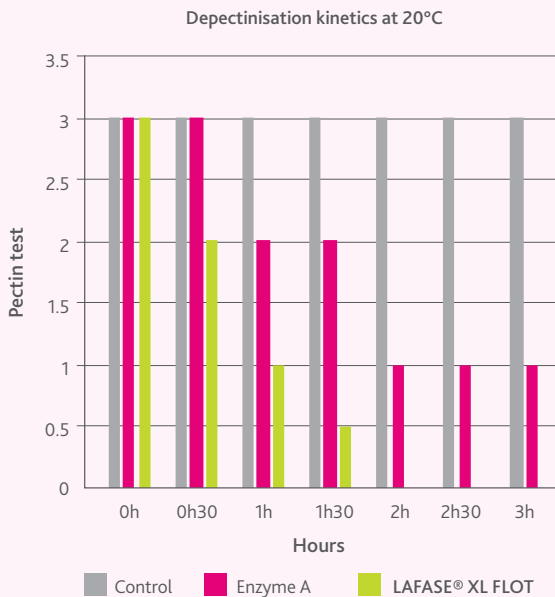
LIQUID

LOW CE

Robust, effective and fast formulation for depectinisation of juices before flotation.

- Low cinnamoyl esterase activity to preserve juice quality.
- Dose: 1 - 4 mL/hL.

Monitoring the depectinisation of a Chardonnay juice (Australia) with high turbidity (> 1.000 NTU).



Pectin test scale (3 = positive; 0 = negative).
A negative pectin test indicates total depectinisation.
Enzyme doses: 2 mL/hL.

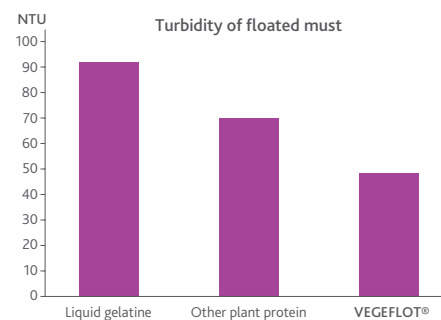
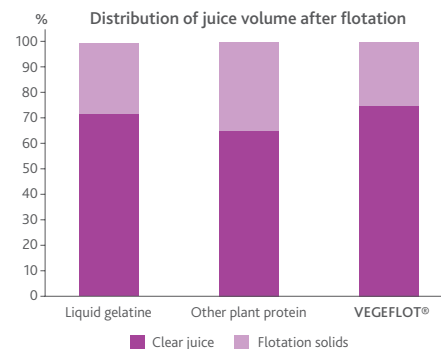
LAFASE® XL FLOT completes the depectinisation in less than 2 hours.

FLOCCULATION OPTIMISATION

VEGEFLOT®

Improvement of flocculation and action on phenolic compounds.

Better juice yield and high clarification power in the liquid phase.



Flotation of an Airén must - Pressure: 5 bar.
Fining agent doses: 15 g/hL (150 ppm) - Time: 150 min.



LAFFORT
l'œnologie par nature