

LAFASE® XL CLARIFICATION

Liquid clarification enzyme for white, rosé and red musts.

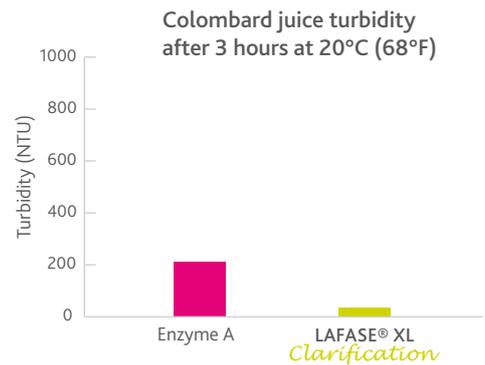
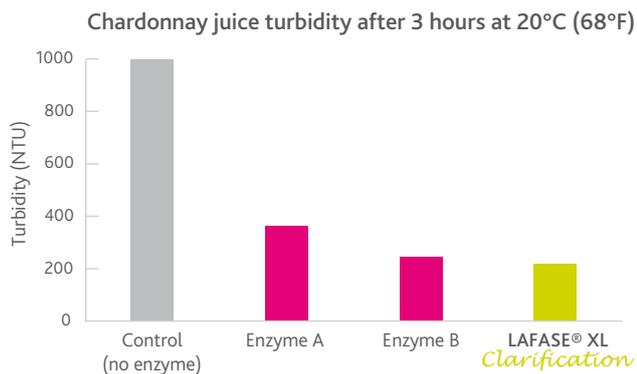
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Natural non GMO and preservative free. In accordance with the regulation (EU) 2019/934 and the food chemical Codex and JECFA.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

- LAFASE® XL CLARIFICATION is a liquid pectinolytic enzyme for the clarification of white and rosé musts during settling.
- 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 clarification and decrease in turbidity during must settling.



The clarification kinetics of Chardonnay and Colombard juice samples (South Africa) were monitored in 1 litre Imhoff sedimentation cones. Enzyme dosages: Chardonnay – 3 mL/hL (due to very high turbidity of the juice) and Colombard 1 mL/hL. The initial turbidity measurement was >1000 NTU. LAFASE® XL CLARIFICATION showed the lowest turbidity after 3 hours of settling at 20°C (68°F).

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	Standardisation value (PL/g).....	300
Colour	brown	Approximate density (g/L).....	1190
Insoluble matter	none	Preservatives	none
Stabilisers	glycerol		

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins	none	Lead (ppm).....	< 5
Total viable germs (CFU/g).....	< 5 x 10 ⁴	Arsenic (ppm).....	< 3
Coliforms (CFU/g).....	< 30	Mercury (ppm).....	< 0.5
<i>E.coli</i> (/25 g)	none	Cadmium (ppm)	< 0.5
<i>Salmonella</i> (/25 g)	none		

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 tank.
- In the case of thermo-treated red musts, enzyme addition must be carried out only after the must has cooled down to below 55°C (131°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 55°C (41 - 131°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 RECOMMENDATION

- Store off the ground in the unopened original packaging at a moderate temperature in a cool area (2-10°C / 35.6-50°F) not liable to impart odours.
- Optimal date of use: 2 years.

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.

- 1 - 2 mL/hL for the clarification of free-run juice.
- 2 - 3 mL/ hL for fast depectinisation of press juice.
- 3 - 5 mL/hL for the clarification of thermo-treated red musts.

PACKAGING

1.19 kg (1 L) bottle - 11.9 kg (10 L) drum.

