

LAFAZYM® Clarification KP

Liquid clarification enzyme for grape musts and wines.

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

- LAFAZYM® CLARIFICATION KP is a liquid pectinolytic enzyme developed for the depectinisation of white and rosé musts in preparation for settling and flotation and red press wines.
- LAFAZYM® CLARIFICATION KP is also suited for the clarification of highly turbid thermo-treated red musts.
- Promotes rapid depectinisation.
- Increases clear juice yield.
- Allows to reduce clarification time.
- Eases juice and wine clarification.
- Free of any activity detrimental to wine aroma and freshness (FCE).

PHYSICAL AND ANALYTICAL CHARACTERISTICS

Aspect	liquid	Standardisation value, pectinase (UA/g)	≥ 110000
Colour	brown	Cinnamoyl esterase activity	no detectable
Insoluble matter	none	Approximate density (g/L)	1200
Stabilisers	glycerol, Potassium Chloride	Preservatives	none

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		



LAFFORT

L'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- LAFAZYM® CLARIFICATION KP can be added on grapes at the crusher or into juice after pressing during the filling of the settling / flotation tank.
- In the case of thermo-treated red musts, enzyme addition must take place after the must has cooled down below 60°C (140°F).
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Bentonite treatment must take place after enzymatic action is completed.
- 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 60°C (41 - 140°F) at a wine pH of 2.9 to 4.

IMPLEMENTATION

Dilute LAFAZYM® CLARIFICATION KP 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 to 4 mL/hL for must settling and clarification of free-run juice.

2 to 4 mL/ hL for fast depectinisation before flotation as well as settling of press juice.

2 to 5 mL/hL for the clarification of thermo-treated red musts.

PACKAGING

1 L - 1.20 kg drum.

