

# LAFASE® BOOST

Liquid blend of pectic enzymes highly concentrated in secondary activities designed for combined use with standard clarification enzyme to improve depectinisation.

*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® BOOST eliminates side chains from the complex pectin molecule. This action considerably increases the hydrolysis power and performances of standard clarification enzymes.

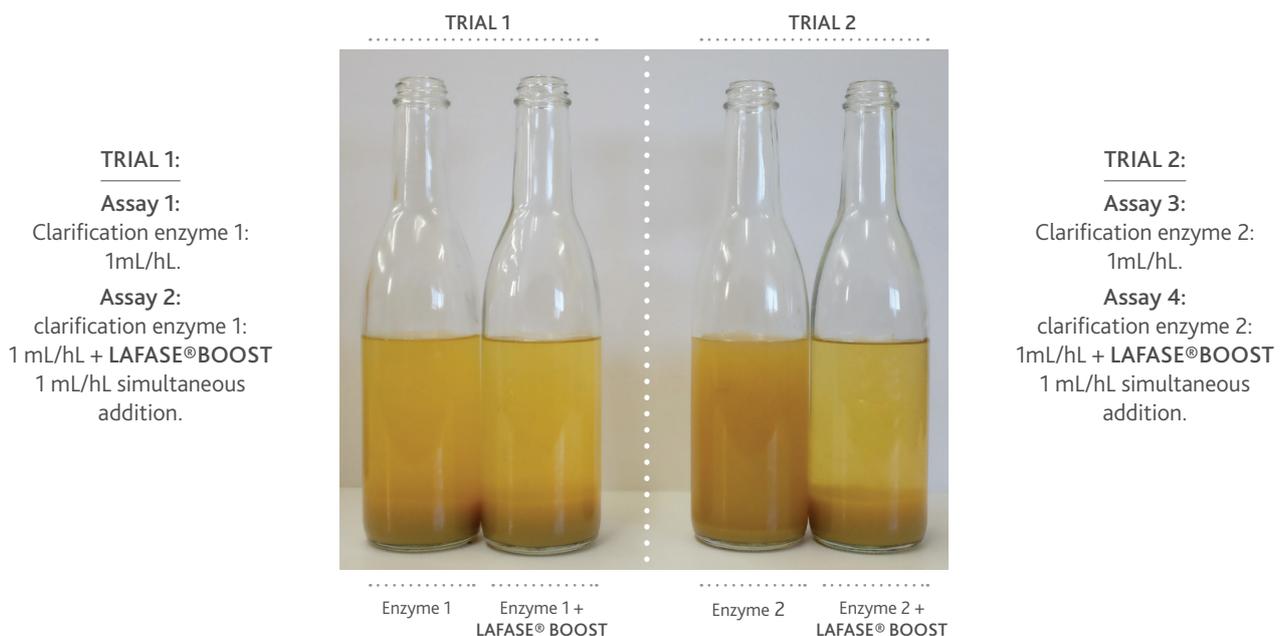
The synergistic action of LAFASE® BOOST with clarification pectinases

- Decreases time for achieving a negative pectin test.
- Increases processing flows inside the cellar.
- Avoids process blockages linked to “pectin positive stuck” tanks.
- Reduces the occurrence of less qualitative rush measures such as pre-fermentation centrifugation or filtrations.
- Reduces the volumes of lees and allows a better separation of the phases.
- Increases clear juice yields with flotation.

Reaching a negative pectin test is necessary to obtain satisfactory clarification levels, in particular when using flotation. Processing pectin negative is a means to pro-actively prevent post-fermentation fining and filtration problems. The combined action of LAFASE® BOOST with your regular pectinase is therefore essential in cases of challenging de-pectinizations.

## EXPERIMENTAL RESULTS

- Chardonnay Presses California 2016 (Potential alcohol 14 %vol.). *The photo was taken after 3 hours at 20°C (68°F).*



**LAFFORT**

*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

Aspect .....	liquid	Standardisation value Arabinanases (U/L) .....	30000
Colour .....	brown	Approximate density (g/L).....	1170
Insoluble matter .....	none	Preservatives .....	none
Stabiliser .....	glycerol		

## CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins .....	none	Lead (ppm).....	< 5
Total viable germs (CFU/g).....	< 5.10 <sup>4</sup>	Arsenic (ppm).....	< 3
Coliforms (CFU/g).....	< 30	Mercury (ppm) .....	< 0.5
<i>E.coli</i> (I25 g) . .....	none	Cadmium (ppm) .....	< 0.5
<i>Salmonella</i> (I25 g) .....	none		

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- LAFASE® BOOST is to be used on white and rosé.
- LAFASE® BOOST is an auxiliary for clarification pectinases, it must be added on juice only after pressing.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. A potential bentonite treatment must always take place after the enzymatic action is completed, or enzyme addition must take place after 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.
- The preparations are generally active at temperatures from 5 to 60°C (41 - 140°F) at a wine pH of 2.9 to 4.

### IMPLEMENTATION

Dilute LAFASE® BOOST 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

#### • Preventive use:

1 mL/hL in supplement of the usual clarification enzyme (the later will be used at its recommended dose). Add after pressing on juice from lots or varieties with a history of difficult de-pectinisation.

#### • Curative use:

1 to 1.5 mL/hL in supplement of the usual clarification enzyme already added. Use as early as enzyme inefficiency is suspected when slow de-pectinisation has been identified.

### PACKAGING

- 1 L bottle (1.17 kg).
- 250 mL bottle (0.292 kg).

