

# LAFAZYM® Extraction KP

Liquid maceration enzyme for red and white grape 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

- LAFAZYM® EXTRACTION KP is a liquid pectinolytic enzyme preparation developed for the maceration of grape skins.
- Increases the yield of free-run juice and wine.
- Favours the release of beneficial aroma and aroma precursors as well as structure compounds.
- Allows to reduce mechanical actions.
- 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) .....	180000
Colour .....	brown	Cinnamoyl esterase activity .....	no detectable
Insoluble matter .....	none	Approximate density (g/L) .....	1190
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 <sup>4</sup>	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

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### OENOLOGICAL CONDITIONS

- **LAFAZYM® EXTRACTION KP** can be added on grapes at the crusher.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Bentonite treatment must take place after enzymatic action is completed.
- 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°C to 60°C (41 - 140°F) at a wine pH of 2.9 to 4.

### DOSAGE

The dosage must be adapted according to the grape variety, level of ripeness, wine style and sanitary state of the grapes.  
2 – 5 mL/100 kg of grapes.

### IMPLEMENTATION

Dilute **LAFASE® XL EXTRACTION KP** in 10 times its volume in water or must before incorporation.

*Safe practice: refer to the product safety sheet.*

## STORAGE RECOMMENDATION

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- 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.

## PACKAGING

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1 L - 1.19 kg drum.