



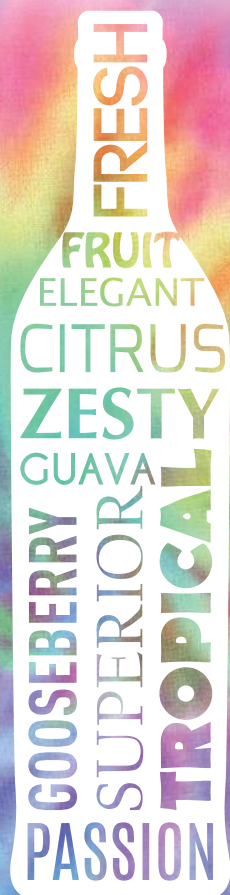
LAFFORT® ENZYMES SELECTION GUIDE

	LAFASE® HE GRAND CRU	LAFASE® FRUIT	LAFAZYM® CL	LAFAZYM® PRESS	LAFAZYM® EXTRACT	EXTRALYSE	LAFAZYM® AROM	LAFAZYM® 600XL	LAFASE® XL PRESS	LAFASE® XL Clarification	LAFASE® XL Extraction	LAFASE® THERMO LIQUIDE
Form	☼	☼	☼	☼	☼	☼	☼	●	●	●	●	●
Purified preparation	✓	✓	✓	✓	✓	✓	*	✓	✓	**	**	**
Pre-fermentation maceration		●		●				●		●	●	
Conventional red wine maceration	●	●									●	
Pressing			●					●		●		
Clarification of white and rosé juice			●					●		●		
Clarification of red grape musts treated by thermo-vinification							●		●		●	
Clarification of wines (free-run and/or press)		●					●		●		●	
Maturation on lees					●							
Filtration and/or bottytised harvests					●							
Emergence of terpene aromas					●							

☼ = Purified in order to optimise the required actions.
 * CE is inhibited by 3% ethanol; purified preparations are not necessary during use of these enzymes.
 ** Enzymes produced by means of technology maintain unwanted activity at non-significant levels.

● Microgranular ● Liquid ● Red ● White ● Rosé

SHAPE THE TASTE
THEY WON'T FORGET!



LAFAZYM® THIOL

The new enzyme from LAFFORT®,
the thiol experts



LAFFORT

l'œnologie par nature