

OPTIZYM®

Concentrated Pectolytic enzyme preparation for the extraction and clarification of white and red 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

- Optimises the skin contact, eases the degradation of pectins and the fining of juice (press and free run).
- Improves free-run juice (white) wine (red) yield; decreases the percentage of press juice and wine.
- Limits the mechanical actions, thus avoiding excessive manipulation and the extraction of compounds with green flavours.
- Enhances press juice/wine clarification and improves wine filterability.
- Due to a broad activity spectrum, **OPTIZYM®** can be used on white or red grapes.

PHYSICAL CHARACTERISTICS

Aspect granulates
 Colour beige
 Insoluble matter none

Standard activity:
 • Pectinase (PGNU/g) 4 400

CHEMICAL AND MICROBIOLOGICAL ANALYSIS

Toxins and mycotoxins none
 Total viable germs (CFU/g)..... $< 5 \times 10^4$
 Coliforms (CFU/g) < 30
E.coli (/25 g) none
Salmonella (/25 g) none

Lead (ppm)..... < 5
 Arsenic (ppm)..... < 3
 Mercury (ppm) < 0.5
 Cadmium (ppm) < 0.5

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Bentonite: enzymes are inactivated by bentonite. A bentonite treatment must always be done after enzyme activity is over or after all 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 60°C (41 - 140°F) and at a wine pH of 2.9 to 4.

DOSAGE

Dosage must be adapted according to the grape variety and to the state of sanitation of the grapes. Maceration : 2 to 4 g/100 kg of grapes.
 Clarification : 2 to 3 g/hL (20 to 30 ppm).
 Thermovinification: 3 to 5 g/hL (30 to 50 ppm) on chilled must.



LAFFORT

l'œnologie par nature

IMPLEMENTATION

Dissolve **OPTIZYM**® in 10 times its weight in water or must before incorporation. Once diluted, the chilled preparation can be used within the following 6 to 8 hours.

Safe practice: refer to the product safety sheet.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

2.5 kg and 5 kg recyclable plastic bucket.

