

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

Legend

☼ Microgranular

● Liquid

● Red

● White

● Rosé