

# LACCASE REMOVAL AND FLASH-PASTEURISATION

Excessive rainfall or humidity can introduce laccase enzymes into your wine which cause undesirable enzymatic oxidization, causing whites to brown prematurely and color degradation in reds. Our flash-pasteurisation service is an efficient and thorough treatment to permanently denature laccase in your juice or wine.

<b>Flow Rate</b>	6,000 Litres per hour
<b>Operating Pressure</b>	100 KpA
<b>Temperature</b>	N/A
<b>Power</b>	20-32Amp Three phase
<b>Filtration Turbidity</b>	Below 20 NTU
<b>Site Requirements</b>	Nitrogen, L.P.G. Gas, Water, Forklift, Sterile Hoses to and from Tank

## Benefits

Efficient operation - 6,000 litres per hour	Cost-effective with low running costs
Comprehensive laccase inhibition	Increased shelf life of wine product
Easily transportable to a range of sites	Can assist with MLF by warming the wine

