



# LAFFORT

*l'œnologie par nature*

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## ABSENCE OF ALLERGENIC RELEVANCE OF ENZYMES PRODUCTS

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According to the information received from our enzyme supplier, those products do not present any allergenic relevance linked with wheat:

*Before its use, the wheat bran is sterilized under pressure with steam and the present proteins are denatured. During the microbial fermentation step they are degraded and therefore no more allergenic. Gluten cannot be present in the final product as it is not soluble in water.*

*The dextrine used as carrier for granulated products is manufactured from maize.*

*Pectinases are produced with wheat bran for more than 50 years and we know no any case where they triggered reactions at wheat sensitive persons.*

Bordeaux, on 27/04/2007

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Quality Manager



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