

LYSOZYME

CHARACTERISTICS AND APPLICATIONS

The enzymatic activity of *LYSOZYME* breaks the cellular membrane of gram+ bacteria (e.g. *Lactobacillus*); *LYSOZYME* is an efficient biotechnological coadjuvant that can be used as an alternative to traditional techniques (refrigeration, SO₂, filtration) for a proper microbiological control of musts and wines, from the fermentation to the maturation, up to bottling.

LYSOZYME is a pure enzymatic preparation in granular form, obtained from egg whites. *LYSOZYME* is recommended for:

- ⇒ Prevention of lactic acid formation and of spontaneous “malolactic fermentations” caused by indigenous bacteria
- ⇒ Facilitating the alcoholic fermentation by reducing the antagonistic effect of the lactic acid bacteria on the yeasts, on which it does not exert any inhibitory effects.
- ⇒ Reduction of SO₂ additions

LYSOZYME does not contain Genetically Modified Organisms

INSTRUCTIONS FOR USE

Dissolve *LYSOZYME* at a ratio of 1:10 in cold water, better if chlorine free at a temperature of 20 °C, wait 45 minutes and homogenize the solution again.

Add the *LYSOZYME* into the must or wine and complete a careful homogenization. *LYSOZYME* acts in 24-48 hours.

DOSAGE:

- ⇒ *Must*: 25 g/hl
- ⇒ *Young wines*: 50 g/hl (maximum dosage permitted) in order to avoid the MLF
- ⇒ *Before bottling*: from 15 to 25 g/hl

Do not use bentonite together with *LYSOZYME*. In red wines rich in tannins, consider higher dosages. It is a good thing to take in account the protein fraction added with *LYSOZYME* (the enzyme is a protein) since it can consequently give the risk of potential protein instability in the wine.

PACKING

Packs of 1 kg

Store in a cool (5-15 °C) and dry place no longer than 24 months in its original packaging

This product is not considered dangerous therefore a material safety data sheet is not necessary.