

# 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, SO<sub>2</sub>, 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 SO<sub>2</sub> 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.**