

PRED LYSOZYME

INHIBITION OF MALOLACTIC FERMENTATION. BACTERIAL STABILIZATION OF MUSTS AND WINES

COMPOSITION

PRED LYSOZYME, a purified enzyme based on lysozyme extracted from egg white, is a viable additive for achieving optimum microbial control.

The capacity of lysozyme to weaken the lactic bacteria walls, destroying them by cellular lysis has been generally proven.

ŒNOLOGICAL APPLICATIONS

Avoidance of lactic disease during alcoholic fermentation and at the end of difficult fermentation:

At a dose of 250 to 350 ppm **PRED LYSOZYME** will restrain the reproduction of lactic bacteria, even at high pH levels, while conserving the fermentation potential of the wine yeast.

Controlling the onset of malolactic fermentation (MLF):

When it is important to minimize the risk of starting MLF before the end of alcohol fermentation, adding 100 ppm of **PRED LYSOZYME** will delay MLF by \pm 10 days.

Stuck malo-lactic fermentation:

Adding 300 to 500 ppm of **PRED LYSOZYME** after settling will inhibit MLF in white and rosé wines.

Microbiological stabilization of wine after malo-lactic fermentation:

Adding 150 to 250 ppm of **PRED LYSOZYME** will enable the bacteria population to be controlled and will thus limit the possibility.

PRECAUTIONS

Lysozyme provides a rather significant quantity of proteins; therefore, the stability of white wines must be checked. Any addition of metatartric acid causes the development of an important haze in the wine containing lysozyme. Do not use lysozyme within a month before bottling. Late addition may lead to haziness in the bottle.

INSTRUCTIONS

- Dissolve the quantity necessary into five times its volume of warm water (30°C-35°C);
- Wait 30 minutes to reach complete dissolution;
- Homogenize the solution gently to avoid the formation of foam;
- Incorporate into the must or wine during filling or racking at 1/3 of the volume of the vat for a better dispersion.

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odors.

PACKING

White powder packed in 500g jars

CONFORMS TO THE INTERNATIONAL ŒNOLOGICAL CODEX