



LYSOCID W

Antibacterial for musts and wines based on lysozyme



→ TECHNICAL DESCRIPTION

Lysocid W is a lysozyme of natural origin extracted from egg albumin, able to attack and to degrade the cellular wall of lactic bacteria and in general of gram-positive bacteria.

The preventive utilization of **Lysocid W** during the fermentation stage enables the inhibition of indigenous lactic bacteria, avoiding that these micro-organisms cause the loss of freshness in wines.

In the case of stuck fermentations, the immediate addition of **Lysocid W** prevents the increase of the volatile acidity caused by the action of bacteria towards the sugars.

In wines ready to be bottled containing some residual malic acid, the utilization of **Lysocid W** fights the present microbial charge, preventing the malolactic fermentation in the bottle.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Lysozyme hydrochloride.

→ DOSAGE

From 5 to 50 g/hL.

On musts to prevent the development of polluting bacteria: 20-50 g/hL.

To stop undesired malolactic fermentations: 50 g/hL.

In wines displaying some residual malic acid to prevent alterations in the bottle: 10-30 g/hL.

To inhibit malolactic bacteria at the end of the malolactic fermentation: 25 g/hL.

In the fermentation of red wines issued from carbonic maceration: 10-30 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve in must or wine and add uniformly to the mass.

To prevent the formation of opalescence, do not add **Lysocid W** at the same time with metatartaric acid. After the addition of **Lysocid W** it is suggested to check the protein stability and if necessary to intervene with a treatment with bentonite. In order not to inhibit the action of lysozyme, it is suggested a treatment with bentonite at least one day after the utilization of **Lysocid W**.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 1 kg.

5 kg net bags.

