LYSOZYME

ENZYMES

Wine

General features

Lysozyme is an enzyme extracted from hen's egg by an industrial process and is used in the wine industry to control malolactic fermentation (MLF) and to prevent lactic spurt. Here are some of the main applications and functions of lysozyme:

- Inhibition of malolactic fermentation (MLF): lysozyme can be used to temporarily inhibit malolactic fermentation in white wines. This may be desirable to maintain wine freshness and acidity.
- Prevention of MLF initiation during alcoholic fermentation (AF): by adding Lysozyme during alcoholic fermentation (AF), the initiation of malolactic fermentation with indigenous bacteria can be prevented. This allows greater control over malolactic fermentation by using selected cultures later.
- Control of lactic acid bacteria in stunted or stuck AF: In situations where alcoholic fermentation is stunted or stuck, the addition of Lysozyme can prevent the activity of lactic acid bacteria and prevent the risk of developing defects related to unwanted lactic acids.
- Microbiological stabilization of wines: after completion of MLF, Lysozyme can be used to microbiologically stabilize wines. This can reduce the need to add high amounts of sulfur dioxide (SO2) for storage.

Composition

Pure lysozyme

Dosage

15-25 g/hl on musts
20-40 g/hl on wines

How to use

Dissolve lysozyme in 5-10 parts of hot water and then add to the mass to be treated during reassembly.

Packaging and storage

0.500 and 1 kg aluminum polybags.
Store in a cool, dry place.
Warning: do not use bentonite at the same time so as not to nullify the addition of Lysozyme.Do not use metatartaric acid in a wine treated with Lysozyme to avoid the risk of cloudiness.Pay particular attention in general to the addition of Lysozyme in the days before bottling: in red wines there is a risk of unwanted flocculation.

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