



OVOZYM

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 Egg albumin based antibacterial clarifier with high content of lysozyme



→ TECHNICAL DESCRIPTION

Ovozym inhibits the activity of gram-positive bacteria, due to its natural high content of lysozyme. It is therefore recommended for the treatment of musts from grey rot affected grapes, for the clarification of wines and vinegars with high bacterial charge, or for wines where the malolactic fermentation must be prevented.

It is possible to stop bacterial activity with a timely application of **Ovozym**, which will then facilitate the completion of the alcoholic fermentation.

Used in the clarification of white and rosé wines as well as base-wines for sparkling wines, **Ovozym** hinders malolactic fermentation thereby preserving the wine's fresh character and required acidity.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Egg gelatine.

→ DOSAGE

- To soften wines: 20-40 g/hL.
- To clarify wines and vinegars with high bacterial charge or grey rot: 50 g/hL.
- To stuck the fermentations: 50-100 g/hL.
- To hinder malolactic fermentation: 100 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Ovozym** in cold water at a ratio of 1:10 and rapidly add it to the treated product.

→ STORAGE AND PACKAGING

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

5 kg net bags.

Reference: OVOZYM_TDS_EN_0290616_OENO_Italy

