



LYSOCID W

Antibacterial aid for musts and wines based on Lysozyme



→ TECHNICAL DESCRIPTION

Lysozyme, which is described as an enzyme that is isolated from the whites of eggs, has the ability to lyse, or cause dissolution of, the cell walls of gram-positive bacteria such as *Oenococcus*, *Pediococcus* and *Lactobacillus*.

Quoting an FDA statement: "Essentially, the use in question consists of adding a chemically unmodified major protein component (lysozyme) of one common food (eggs) to another common food (wine)." In 1997, TTB's predecessor agency approved the use of lysozyme as a treating material to stabilize wines from malolactic acid bacterial degradation. In 2007, TTB added lysozyme to the list of enzymatic activity materials authorized for use in wine production.

In stuck fermentations, the immediate addition of **Lysocid W** prevents an increase in the volatile acidity caused by the action of bacteria towards sugars. **Lysocid W** degrades the cell walls of gram-positive bacteria but it is not effective against gram-negative bacteria like *Acetobacter*, and has no effect on yeast. After the addition of **Lysocid W**, it is always suggested to verify protein stability.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Lysozyme hydrochloride.

→ DOSAGE

From 5 to 50 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve **Lysocid W** in a 1:10 ration in water, juice or wine and add uniformly to musts or wines. Do not treat with bentonite or other fining agents for 24 hours after addition to avoid inactivation of the enzyme.

→ STORAGE AND PACKAGING

2 years stored in cold temperature in a non-humid environment.

1 kg net packs.

