

## LYSOZYM

*Enzyme extracted from hen's egg-white. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex*

### Physical Characteristics

Aspect : ..... granulates  
 Colour : ..... light cream  
 Solubility : .....  $\geq 95\%$   
 Activity FIP/mg protein : .....  $\geq 35\ 000$

### Chemical & Biological Analysis

Nitrogen : ..... <b>17,3% <math>\pm</math> 0,5</b>	Total viable germs /g : ..... <b>&lt; 1 000</b>
Heavy metals (ppm) : ..... <b>&lt; 10 ppm</b>	Staphylococcus/g : ..... <b>not detected</b>
Lead (ppm) : ..... <b>&lt; 5 ppm</b>	E.Coli/g : ..... <b>not detected</b>
Arsenic (ppm) : ..... <b>&lt; 1 ppm</b>	Salmonellas/25 g : ..... <b>not detected</b>
Mercury(ppm) : ..... <b>&lt; 1 ppm</b>	

### Oenological Use

Properties : partially helps the action of the SO<sub>2</sub> in its bactericidal action. React with lactic bacteria solely.

Dosage : 15 to 50 g/hL (150 to 500 ppm).

Preparation : dissolve in 10 times its weight in water (check the label or commercial data sheet for guidance).

White wines : the addition of LYSOZYM leads to a protein instability.

To be treated with bentonite to eliminate the overall residual LYSOZYM (consult your oenologist for information). When heated, the presence of LYSOZYM leads to an irreversible turbid solution, whereas at room temperature, a reversible turbid solution may appear.

- For all type of wines : never use LYSOZYM in association with metatartaric acid.

The addition of metatartaric acid on treated wine leads to a turbid solution.

Remarks :

- Use an inert and clean container.
- Do not mix with bentonite.
- Use the product within 3 hours after preparation.

**REGULATION** : check your local legislation in force and abide by the right dosage.  
 (For information, the maximum legal dose for the EU is 50g/hL = 500 ppm).

### Storage – Optimal Date Of Use

-Store in original packaging at room temperature (0 to 20°C), in a dry and odourless room.

- Optimal date of use: **2 years after packing date (with temperature  $\leq 20^\circ\text{C}$ ). 3 month after opening (if the bag is properly sealed and kept at cool temperature in a fridge)**

### Packaging

1 kg bags (in 10 kg boxes = 10 units x 1 kg)



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 l'œnologie par nature



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