

# LACTOLYSE

## ENZYMATIC PREPARATIONS

Prevention of lactic taint and inhibition of malolactic fermentation.  
The use of this product may require food allergen labelling.

### ↓ ŒNOLOGICAL APPLICATIONS

**LACTOLYSE** is an enzymatic preparation of the enzyme Lysozyme, extracted from egg whites. It is active against gram positive bacteria and permits the use of lower levels of sulphur dioxide.

**LACTOLYSE** may be used with white or rosé wines to inhibit malolactic fermentation or it may be used with red wines to hold this fermentation back (e.g. with carbonic maceration). It also helps overcome some micro-biology risks:

- 1) In cases of arrested fermentation, **LACTOLYSE** stops the development of lactic bacteria and thus helps avoid lactic taint. Alcoholic fermentation can then be restarted with a yeast starter culture.
- 2) **LACTOLYSE** can be used preventively where the wine production technique is likely to increase volatile acidity. The addition of lysozyme onto the grape marc will help reduce the final volatile acidity considerably.
- 3) After malolactic fermentation, **LACTOLYSE** also helps reduce bacterial activity and thus the risks of producing biogenic amines, unwanted compounds of sulphur and acetic acid.

### ↓ PROPERTIES

- Origin: A protein derived from chicken's egg whites.
- Main enzymatic composition: lysozyme.
- Format: Perfectly soluble and odourless micro-granules.

### ↓ DOSE RATE

- From 10 g/hL to 50g/hL ( maximal dose: 50g/hL). 1 g/100L corresponds to 10ml of liquid suspension per 100 litres. The quantities needed will vary with the objective:

|   | Stabilisation microbiologique moûts et vins |
|---|---|
| Inhibition durable de la FML sur blanc ou rosé    | 25 g/hL sur moût puis 25 g/hL sur vin       |
| Prévention de l'acidité volatile sur marc         | 10 g/hL                                     |
| Retarder la FML en macération carbonique          | 10 g/hL                                     |
| Prévenir une piqûre lactique en cas d'arrêt de FA | 30 g/hL                                     |
| Maîtriser la flore microbienne après FML          | 25 g/hL                                     |

### ↓ INSTRUCTIONS FOR USE

With a 500 g bag, dissolve the contents in 5 litres of cold water and mix it in until fully dissolved. Incorporate it into the must or wine. Use a drip system, a metering pump or some other distribution system to provide perfect blending within the must or wine.

Precautions in use: Do not treat with bentonite and enzymes at the same time as bentonite has the property of adsorbing enzymes. If treatment with bentonite is necessary, this should be done after the enzymatic reaction or the bentonite must be completely eliminated before adding the LACTOLYSE.

With red musts and wines, the effect of the lysozyme is inhibited by the polyphenols after 15 to 20 days. Malolactic fermentation can then be initiated with our selected wine-making bacteria.

With white and rosé wines:

- Adding lysozyme may be the root cause of a protein instability provoked by the use of natural corks. Trials should be carried out beforehand. Treatment with bentonite may be necessary.

### ↓ PACKAGING AND STORAGE

- 500 g, Store in a dry environment which is well ventilated at a temperature between 5 and 25°C. The recommended use by date is marked on the packaging.

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The information contained in this document is that which we dispose of to the best of our knowledge at this time. Users are still obliged to take their own precautions and carry out their own trials. All current regulations must be scrupulously observed.