



Vin-Lyso

Other Names

Lysozyme

Description

Vin-Lyso is a Lysozyme which is a naturally occurring enzyme isolated for use in the wine industry from egg whites. Vin-Lyso is an antibacterial agent since it degrades the polysaccharide that is found in the cell walls of many gram positive bacteria such as Oenococcus, Pediococcus and Lactobacillus. The use of Vin-Lyso can also enhance the effectiveness of additions of sulfur dioxide to achieve microbial stability in both red and white wines. Vin-Lyso can be used at a number of stages in the vinification process: as an addition to unsound grapes to prevent the growth of lactic acid bacteria which can inhibit primary fermentation; to delay or prevent malolactic fermentation (MLF) particularly at the juice stage when the onset of MLF can also inhibit primary fermentation due to the bacteria producing by products detrimental to the yeast's health or utilizing the fermentable sugars; add prior to reinoculating a stuck or slow fermentation to inhibit the production of VA from the Lactic acid bacteria which can become toxic to the yeast; to inhibit MLF onset in a wine which has only partially completed MLF prior to bottling.

Properties

- Available in Powder

Directions for use

Mix in warm water at the ratio of 1:5. Stir mixture and allow to rest for 45 minutes before use. Add to the tank or barrel while circulating or mixing.

Hazard Warning

Eye and hand protection recommended.

Dosage

Must: 100-200 ppm; 0.8 – 1.6 lbs/1,000 gal (10-20 g/hL); Wines depending on application: 100 -500 ppm; 0.8 – 4.0 lbs/1,000 gal (10-50 g/hL)

Packaging

1 Kg Pack

