

ENZYMES**Vin-Lyso****Description**

Vin-Lyso is a naturally-occurring powdered Lysozyme made from egg whites.

Properties

Vin-Lyso is an antibacterial agent which degrades the polysaccharide that is found in the cell walls of many gram positive bacteria such as enococcus, pediococcus and lactobacillus. It can also enhance the effectiveness of sulfur dioxide additions to achieve microbial stability in red & white wine.

Use

Vin-Lyso can be used at a number of stages in the winemaking 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 MLF can inhibit primary fermentation due to bacteria-producing by-products detrimental to the yeast's health or by utilizing the fermentable sugars.
- 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.

Dosage and Addition

Must: 0.8–1.6 lbs/1000 gal (10–20 g/hL)

Wines depending on application: 0.8–4.0 lbs/1000 gal (10–50 g/hL)

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.

Bench trials are recommended to ensure appropriate addition rates. Please contact your ATPGroup Enology Products Specialist for the best solution and assistance with the necessary bench trials to ensure appropriate rates.

Storage and Shelf Life

Store in original container at ambient temperature, max. 86 °F (30 °C) for best activity retention. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Product for Enological Use Only

Non-GMO, allergen (etc.) free (as appropriate)

Please refer to the SDS for safe handling requirements.