






ENZYMES

ENARTISZYM LYSO

PURE LYSOZYME PREPARATION FOR CONTROLLING MALOLACTIC FERMENTATION

	<p>GENERAL CHARACTERISTICS</p> <p>EnartisZym Lyso is a purified lysozyme preparation, an enzyme naturally present in albumen and industrially extracted from egg white. Lysozyme acts on the cell walls (peptidoglycan) of lactic acid bacteria (<i>Oenococcus</i>, <i>Lactobacillus</i>, <i>Pediococcus</i>) and causes bacterial lysis in must and wine. EnartisZym Lyso is mainly effective against lactic acid bacteria (Gram + bacteria), but not against acetic acid bacteria or yeast. It does not affect alcoholic fermentation kinetics. EnartisZym Lyso is neutral in terms of taste and avoids organoleptic deviations attributed to certain bacterial metabolites, especially the formation of biogenic amines.</p> <p>EnartisZym Lyso is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities, such as oxidases and cinnamyl-esterase.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ In white and rosé wines, EnartisZym Lyso delays or prevents malolactic fermentation (MLF) and reinforces SO₂ action. ▪ In red wines, EnartisZym Lyso prevents premature and uncontrolled start of MLF under the cap during long macerations and prevents bacterial spoilage and increase in volatile acidity. ▪ Prevents activity of lactic acid bacteria in case of difficult or stuck AF, in order to avoid steep increases in volatile acidity. ▪ Stabilizes wines microbiologically at end of MLF, thus reducing the amount of SO₂ used. ▪ Inhibit the growth of lactic acid bacteria in starters for second fermentation of sparkling wine, particularly those produced following the classic method for which MLF in bottle should be avoided.
	<p>DOSAGE</p> <p>MLF inhibition: 30 - 50 g/hL MLF delay: 20 g/hL of final volume at the end of AF Stabilization after MLF: 20 g/hL of wine, immediately after MLF Sparkling process: 10 - 50 g/hL in the starter (dosage for hL of starter)</p> <p>The above doses can vary depending on pH and the microbiological conditions of wine.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve EnartisZym Lyso in 5 times its weight of warm water (about 40°C) and add to wine homogeneously. To avoid foam formation, add a few drops of a suitable antifoam compound.</p> <p>Warning:</p> <ul style="list-style-type: none"> ▪ Enzymes are irreversibly inactivated by bentonite: any bentonite treatment must be carried out before the addition of EnartisZym Lyso or after the completion of enzyme activity. ▪ Tannin addition to white wines is not recommended during treatment with lysozyme (wine may become cloudy). ▪ EnartisZym Lyso should not be used in the days prior to bottling. Treatment can cause flocculation, therefore wine should be filtered and bottled after floccules stop precipitating. ▪ In white wine, using lysozyme may increase protein instability.
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.25 kg - 1 kg</p> <p>Sealed package: store away from sunlight in a cool, preferably at 5-15°C (41-59°F) and dry place. Opened package: carefully reseal and store in refrigerator. Use within one year.</p>

Le indicazioni qui riportate corrispondono allo stato attuale delle nostre conoscenze ed esperienze, comunque non sollevano l'utilizzatore dal rispetto delle norme di sicurezza e protezione o dall'utilizzo improprio del prodotto.



COMPLIANCE

The product is in compliance with the following specifications:
FAO/WHO's Joint Expert Committee on Food Additives (JECFA)
Food Chemicals Codex (FCC) for food grade enzymes
Codex Alimentarius International

Product approved for winemaking, in accordance with:
Reg. (EC) N. 606/2009.
Reg. (UE) 2019/934 (it shall apply from 7/12/ 2019).

Product approved for winemaking by the TTB.
The maximum legal dosage of EnartisZym Lyso is 50 g/hL.

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