LISOZINA DC

Controls the lactic acid bacteria and contains the volatile acidity

CHARATERISTICS

The product is an enzymatic preparation with antibacterial properties against gram (+) bacteria such as *Pediococcus*, *Lactobacillus*, etc.

APPLICATIONS

Lisozina DC is a "biological" way to contain the lactic acid bacteria and to face the problem of stuck fermentations, and observed increases in volatile acidity, which reduces or delaying the use of SO_2.

Preventative use

The use of Lisozina DC in must prior to the alcoholic fermentation may prevent the following:

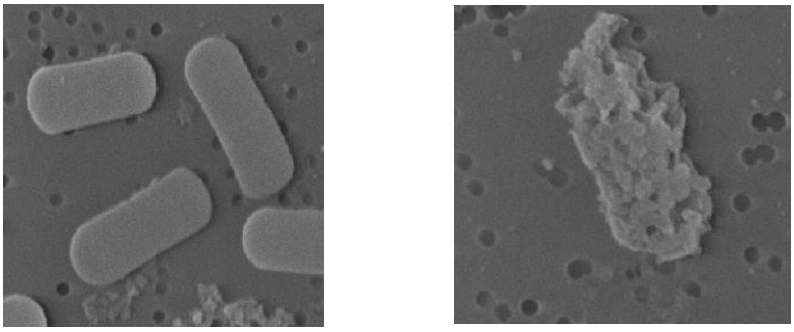
- stuck fermentations;
- sluggish fermentations;
- increase in volatile acidity, included, in the worst case, high levels of acetic acid.

Curative use

When a difficult fermentation or an increase in volatile acidity is seen, the use of Lisozina DC will prevent the development of lactic acid bacteria and contain the production of acetic acid.

Control of the MLF

- prevention of spontaneous malolactic fermentation and the possibility of inoculation with selected strains (i.e. ML-Fast) which is more resistant to the action of lysozyme;
- to inhibit the malolactic fermentation and to prevent the degradation of malic acid;
- stabilization after the malolactic fermentation to avoid the development of organoleptic defects or of other problems such as biogenic amines.



*Bacterial cells under the microscope, prior and after treatment with **Lisozina DC.***

DAL CIN

NOTE

- Lisozina DC is not active against yeast, which means they are able to conduct normal alcoholic fermentation.
- pH: at high pH, bacterial changes occur much easier. Contrary to the action of SO_2, Lisozina DC is active at higher pH.

DOSAGE and INSTRUCTIONS FOR USE

In must before the alcoholic fermentation: 10-15 g/hl.
In must during the alcoholic fermentation: 20-30 g/hl.
In wine to prevent spontaneous MLF: 10-15 g/hl.
In wine to avoid the MLF: 20-35 g/hl.
To stabilize after the MLF: 25-35 g/hl.

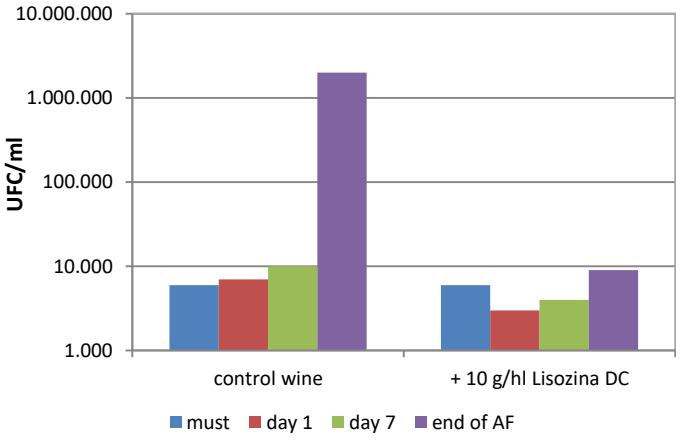
Maximum usage dosage is 50 g/hl.

Disperse in water (1:10) and add it to the volume to be treated.

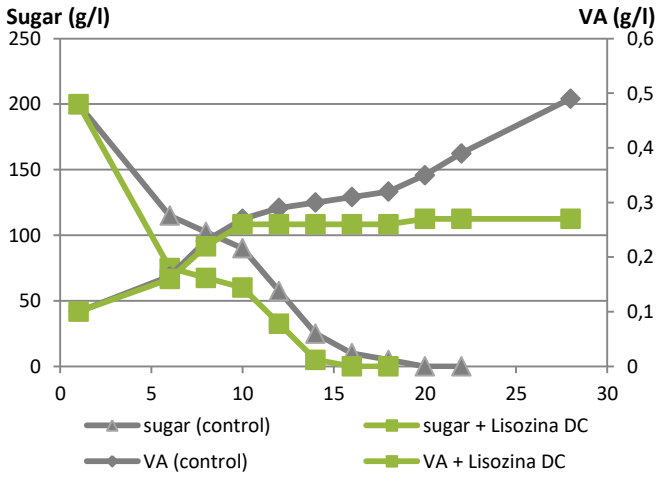
PACKAGING and STORAGE

500 g jars.

Store the product in dry and cool conditions.



Population of lactic acid bacteria during the alcoholic fermentation.



Influence of Lisozina DC (10 g/hl) on the progress of the alcoholic fermentation and volatile acidity.

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