

# Specification Sheet

## LALLZYME LYSO EASY™

FOR OENOLOGICAL USE

Enzyme preparation for oenology use (Enzyme Commission (EC) No. 3.2.1.17) derived from chicken egg whites and available in liquid form.

**60014-85-40** : 1 x 1 L

**60014-53-40** : 40 x 250 mL

**60014-52-40** : 1 x 5 L

**60014-8L-40** : 32 x 250 mL

### PHYSICAL PROPERTIES

#### APPEARANCE & ODOUR

- Neat clear Lysosyme hydrochloride solution

#### INGREDIENT

- Lysosyme ( E1105)

### PRODUCT SPECIFICATION (In compliance with OIV Codex)

Activity in FOP Units/mg protein*	Minimum 35 x 10 <sup>3</sup>
Dry solids (w/w)	Minimum 20.0 %
Enterobacteriaceae/Coliform	Absent in 1 g
<i>E. coli</i>	Absent in 1 g
<i>S. aureus</i>	Absent in 1 g
<i>Salmonella</i>	Absent in 25 g
Total Microbial Count	Less than 100/g
Yeast	Less than 10/g
Lead	< 2 mg / kg
Mercury	< 1 mg / kg
Arsenic	< 1 mg / kg
Cadmium	< 0.5 mg / kg

### PREPARATION

Lallzyme Lyso Easy can be used directly, or may be mixed with water before use.

### DOSAGE

50 to 200 mL / hL with maximum dosage at 200 mL/ hL

### STORAGE and SHELF LIFE

Store at room temperature and avoid sunlight. Use Lallzyme Lyso Easy immediately after opening.  
Shelf life 18 months in original sealed packaging.

\*One FIP Unit will produce a D<sub>450nm</sub> of 0.001 per minute at pH 7.00 and at 25°C using a suspension of FIP *Micrococcus luteus* as substrate in a 3.01 ml reaction mixture (Pharmaceutical Enzymes edited by A. Lauwers and S. Scharpe July 1997, page 375-379).

FIP activity per mg protein is based on the literature value of 26.35 at A<sub>250nm</sub> for a 1% lysozyme-hydrochloride solution.



www.lallemmandwine.com

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Lallemand Oenology



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