

	LALLZYME[®]	LYSO-<i>Easy</i>	
APPLICATION	Malolactic fermentation management.		
DESCRIPTION	Liquid lysozyme (22 % solution). Free of preservatives. Origin : hen egg white.		

ACTIVITY AND MODE OF ACTION

LALLZYME LYSO-*Easy* is active only against Gram⁺ bacteria and has no antioxidant properties.

Usual applications are :

- prevention of malolactic fermentation (MLF)
- inhibition of MLF after alcoholic fermentation
- microbial stabilization of wines after MLF and before bottling

DOSAGE

Application	Dosage (mL/hL)	Lysozyme g/hL equivalent
To delay the onset of malolactic fermentation	100-125 mL	25-30 g
To prevent MLF	200 mL	50 g
Wine stabilization after MLF	50-100 mL	15-25 g

LALLZYME LYSO-*Easy* can be used directly, or may be mixed with water before use.

Important :

- Maximum dosage of LALLZYME LYSO-*Easy* is 200 mL/hL to respect the legal maximum limit of 50 g/hL of lysozyme.
- In white wines, lysozyme should be removed (bentonite, metatartaric acid) before bottling to avoid proteic instability and/or reaction with natural corks.

PACKAGING, STORAGE AND HANDLING

<ul style="list-style-type: none"> • LALLZYME LYSO-<i>Easy</i> is available in the following packagings : 0.25 L, 1 L or 5 L, sealed plastic containers. 	<ul style="list-style-type: none"> • Sealed containers may be stored in a dry place at room temperature. Refer to bottom label of containers for expiry date. 	<ul style="list-style-type: none"> • Direct skin contact should be avoided. Enzymes may cause sensitization by inhalation. For further details, please refer to LALLZYME LYSO-<i>Easy</i> Material Safety Data Sheet (MSDS).
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