**CHARACTERISTICS AND APPLICATIONS**

**LISOZIMA**

**ANTIBACTERIAL FOR CIDERS AND JUICES**

*The enzymatic activity of LISOZIMA breaks the cell’s membrane of gram + bacteria (e.g.; lactobacilli); LISOZIMA is an efficient biotechnological aid, alternative to traditional techniques (cold, SO2, filtration) for a proper microbiological control on juices and ciders, from fermentation to storage and finally to bottling.*

*LISOZIMA is a pure enzymatic preparation in granular form, obtained from egg whites. LISOZIMA is recommended for:*

* **Helping the alcoholic fermentation by reducing the antagonistic effect of lactic bacteria on yeasts, on which it has no inhibiting effect;**
* **Preventing the unwanted activity of lactic bacteria.**

LISOZIMA does not contain nor derives from Genetically Modified Organisms.

**INSTRUCTIONS FOR USE**

*Dissolve LISOZIMA in a ratio of 1:10 in cold water, better if dechlorinated, at a temperature of 20 °C; wait for 45 minutes and homogenize the solution one more time. Add LISOZIMA to the mass to be treated and make an accurate homogenization. LISOZIMA will act in about 24-48 hours*

**DOSAGE:**

* *from 25 to 50 g/hl*

Do not use bentonite or tannin together with LISOZIMA.

**Packing**

**REV. 01\_081119**

*5 Kg packs*

###### *Store in a cool (5-15 °C) and dry place for no longer than 24 months in the original closed packing.*