Solutions for wine making

Lacticide

Lysozym extracted from egg white

The main interest of LACTICIDE is to allow a selective mastery of lactic bacteria in red and white wines to reach a better management of SO2 doses.

ENOLOGICAL INTEREST

> LACTICIDE specifically inhibits lactic bacteria. Contrary to SO2, it has no action nor on yeasts or other bacteria (acetic…) and has no antioxidant effect.

> Thanks to these features, LACTICIDE can be used to answer to different purposes:

- To prevent malolactic fermentation (MLF) and to elaborate high quality wines allowing a better mastery of SO2 intakes.
- To permit a partial MLF, either by blending of wines with or without MLF, or by inhibition of bacteria during the MLF.
- To delay the MLF in case of risks in early triggering from this latter (carbonic maceration musts with high pH, long maceration…)
- To inhibit the lactic bacteria in case of flagging or stopped alcoholic fermentation (AF), to permit a fermentation resumption without any risks.
- A better management of SO2 intakes used during maturing and preservation of wines stages.

QUANTITIES TO USE

> To prevent the MLF:	25 to 50 g/hl (on clarified musts or during the AF)
> Partial MLF:	50 g/hl (during the MLF)
> Time–lag of the MLF:	10 to 30 g/hl (at yeast addition)
> Flagging or stopped AF:	20 to 30 g/ hl (at first signs)
> Wines preservation:	15 to 25 g/hl (on finished wine, associated to SO2)
> Regulations:	50 g/hl (authorized maximum)

NB: Adapt the dose according to the bacterial population, the pH…

INSTRUCTIONS FOR USE

> Dissolve LACTICIDE into around 10 times its weight of cold water and blend in the must or in the wine with ensuring an homogeneous dividing up..

> Careful! The use of LACTICIDE is incompatible with bentonite's presence (rack if necessary).

> Foresee 15 days before bottling to obtain the wished stabilizing effect.

PACKAGING

> 1 kg bag

PRESERVATION

> Keep in a fresh and dry place.

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