

### **II.3.4.12 Lysozyme treatment**

**Classification :**

- Lysozyme: additive

**Definition:**

Addition of lysozyme to the wine.

**Objectives:**

- a) Control of the growth and activity of the bacteria responsible for malolactic fermentation of the wine.
- b) Reduction of the rate of sulphur dioxide.

**Prescriptions:**

- a) According to experiments, the maximum dose of 500 mg/l appears to be sufficient to control the growth and the activity of the bacteria responsible for malolactic fermentation.
- b) Lysozyme cannot totally substitute itself to SO<sub>2</sub> which possesses antioxidant properties. A SO<sub>2</sub> + lysozyme association provides more stable wines.
- c) When must and wine are treated with lysozyme, the cumulative dose must not exceed 500 mg/l.
- d) The product must conform to the prescriptions of the International oenological codex.

**Recommendation of the OIV:**

Admitted