II.2.2.6 Lysozyme treatment

Classification

- Lysozyme: Processing aid

Definition:

Addition of lysozyme to the must.

Objectives:

a) Control of the growth and activity of the bacteria responsible for malolactic fermentation of the must.

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 during alcoholic fermentation.

b) Lysozyme cannot totally substitute itself to SO_2 which possesses antioxidant properties. A SO_2 + lysozyme association provides more stable wines.

c) When must and wine are treated with lysozyme, the accumulated dose must not exceed 500mg/l.

d) The product must conform to the prescriptions of the International oenological codex.

Recommendation of the OIV:

Admitted