

LYSIS UC

Concentrated microgranular enzymatic preparation for the clarification and fast settling of white and rosé juices

CHARACTERISTICS

LYSIS UC is a very concentrated in pectinase microgranular enzymatic preparation, derived from *Aspergillus niger*, used for fast settling.

LYSIS UC is naturally poor in cinnamoyl esterase and thus prevents the formation of volatile phenols.

OENOLOGICAL PROPERTIES

- Fast clarification of musts and a time saver
- Good compacting of lees

APPLICATIONS

- Treatment of white and rosé juices derived from Champagne style gentle pressing

APPLICATION RATE

Recommended dose: 0.3 to 2 g/hL depending on contact time, temperature and pH level.

INSTRUCTIONS FOR USE

Dilute **LYSIS UC** in 10L of water or must.
Incorporate into volume to be treated. Homogenize well.

Precautions for use:

Product for exclusively oenological and professional use.
Use in compliance with regulations in force.

PACKAGING

50 g, 100 g and 1kg box

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place. Upon reception, keep at a temperature under 25°C. To keep after the harvest, store at a temperature between 8°C and 15°C.

Once open: keep at a temperature between 8°C and 15°C and use quickly.

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