

## **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<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 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