

3. WINES

3.4.12 LYSOZYME TREATMENT (OENO 10/97)

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 SO₂ which possesses antioxidant properties. A SO₂ + 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:

Accepted.

