

# LYSIS ELITE

Liquid enzymatic preparation for clarifying and settling difficult juices

## CHARACTERISTICS

**LYSIS ELITE** is a liquid enzymatic preparation with high pectolytic activity derived from *Aspergillus niger*.

## OENOLOGICAL PROPERTIES

- Hydrolyzes linear and ramified pectins to efficiently reduce viscosity of musts
- Facilitates the clarification and settling of difficult juices derived from vine varieties with thick skins and dense pulp.

## APPLICATIONS

- Settling of difficult juices derived from vine varieties such as Ugni Blanc, Melon de Bourgogne, Muscadet, from certain years and certain Alsace vine varieties
- Clarification of intense press juices.
- Efficient in flotation

## APPLICATION RATE

Recommended dose: 3 to 4 mL/hL for a contact of 6 to 12 hours. Adapt according to contact time, temperature and pH level.

Flotation: 2 to 3 mL/hL.

## INSTRUCTIONS FOR USE

Dilute **LYSIS ELITE** 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

100 mL and 1L container

## STORAGE

Full packaging, seal of origin: upon reception, keep at a temperature between 8°C and 15°C, frost protected, store away from light in a dry and scent-free place.

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

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