

Zimopec Ovolys

LYSOZYME HYDROCHLORIDE

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Lysozyme hydrochloride. Zimopec Ovolys is an enzyme with muramidase and cytolytic activity. This type of activity causes the disintegration of the cell wall of gram + bacteria and therefore the lysis of the cell via osmotic shock.

Enhances the SO₂ action

Zimopec Ovolys is active on lactic acid bacteria (*Oenococcus*, *Leuconostoc*, *Lactobacillus*, *Pediococcus*) present in musts and wines, yet on the other hand it has no effect on yeasts and acetic acid bacteria. Unlike sulphur dioxide, Zimopec Ovolys has no toxicity, and in addition unlike SO₂, Zimopec Ovolys activity increases with increasing pH, a very important factor to effectively counter lactic acid bacteria. The use of Zimopec Ovolys as an antibacterial agent allows you to reduce the levels of SO₂.

For the management of Malolactic Fermentation

Zimopec Ovolys is a valuable adjunct in the management of MLF in both red and white winemaking. Depending on when you add it and the dose used, Zimopec Ovolys is in fact able to inhibit MLF, to control MLF or stabilise the wines after MLF. To avoid MLF, especially in white wines, it is advisable to use Zimopec Ovolys in the early stages of winemaking, after an initial sedimentation. Since, as with all proteins, Zimopec Ovolys reacts stably with bentonite, the use of this adjuvant must not be simultaneous with the use of lysozyme. Zimopec Ovolys can also be used when you want to stop a MLF that has already started, in order to preserve part of the malic acid.

Finally Zimopec Ovolys is used in the stabilisation of wine at the end of MLF, to prevent the lactic acid bacteria present from attacking other substrates after the depletion of malic acid.

The effectiveness of Zimopec Ovolys obviously depends on the amount of bacteria present.

Composition

Lysozyme hydrochloride (E 1105).

Characteristics

Appearance: powder.

Colour: white.

Dosage

25-50 g / hl in white musts for preventing MLF.

15-20 g / hl to inhibit MLF until completion of alcoholic fermentation.

up to 50 g / hl (max dose permitted by EC Regulation 1622/00) in red and white wines for the interruption of MLF and for stabilization after MLF.

How to use

Directly add to the must or wine and mix properly.

Storage

When closed in the original packaging and in a dry environment, the product retains its original features for more than a year.

Packaging

Code118202 - 1 kg packs



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