

# LYSIS FILTRAB

# Specific liquid enzymatic preparation for clarifying and filtering musts and wines

#### **CHARACTERISTICS**

LYSIS FILTRAB is a liquid enzymatic preparation derived from Aspergillus niger and Trichoderma reesei, very concentrated in pectinases, cellulases and  $\beta$ -glucanase activity, developped specifically for clarifying and filtering musts and wines.

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

## **OENOLOGICAL PROPERTIES**

- Breakdown of pectines
- Breakdown of glucanes secreted by Botrytis
- Efficient clarification
- Protection from oxidation
- Break down of yeast cell walls conducive to maturing on lees

## **APPLICATIONS**

At the end of alcoholic fermentation regardless of the vinification:

Prepares the wine for fining, starts ageing process, participates in its static clarification and improves filterability.

On finished wine before filtering and bottling:

Clearly improves filterability, increases filtration yields, optimizes consumption of filtration media (less filtration sediment, increased membrane life span).

Cleaning ultrafiltration membranes (protocol upon request).

#### **APPLICATION RATE**

Recommended dose: 3 to 5 mL/hL depending on contact time, temperature and pH level.

#### **INSTRUCTIONS FOR USE**

Dilute LYSIS FILTRAB in 10L of water, must or wine. 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

1 L bottle 10 L 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. The above-mentioned information is based on our knowledge at the time. This information is provided without commitment or guarantee, given that the conditions for use are beyond our control. This information does not release the user from complying with regulations and safety data in force. This document is the property of SOFRALAB and can not be modified without its authorization SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - www.oenofrance.com