

## LYSIS® FLASH D

An enzymatic preparation specifically developed for flash release

### CHARACTERISTICS

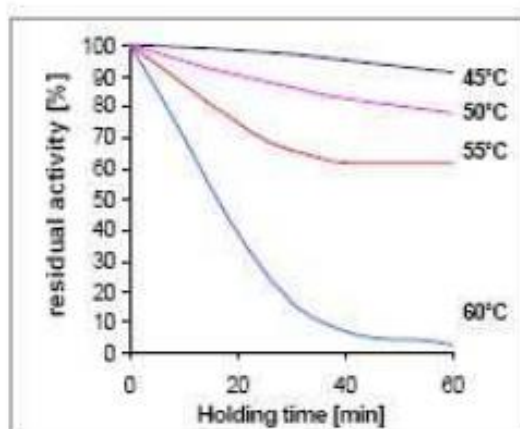
**LYSIS® FLASH D** is a liquid enzymatic preparation with high pectolytic activity produced from *Aspergillus niger*.

**LYSIS® FLASH D** is an enzyme developed for thermo-treatments and is used for fluidifying musts derived from flash release or thermo-vinification.

### OENOLOGICAL PROPERTIES

- Without this prior enzymatic treatment, musts are very difficult to clarify and filter.
- Fast decrease in viscosity and turbidity of very difficult to clarify red musts derived from flash release.
- Increase juice yield by 20 to 30% during the liquid/solid separation process.

#### Thermo-resistance of an enzymatic preparation



**20-minute contact time is enough to obtain the clarification and expected depectinization.**

### APPLICATIONS

- On musts derived from Flash Release
- On thermo-vinification musts

### APPLICATION RATE

Recommended dose: 2 to 5 mL/hL depending on contact time, temperature and pH level.

### INSTRUCTIONS FOR USE

Add **LYSIS® FLASH D** at the outlet of the expansion chamber when the must is still hot (>30°C). Contact time necessary in continuous treatment: minimum 10 minutes before separating liquid/solids by pressing, flotation, filtration...

Optimum activity for **LYSIS® FLASH D** is carried out at approximately 50°C so when the conditions permit, bring the enzyme to this temperature and the action will be faster and more complete.

**Precautions for use:**

Product for exclusively oenological and professional use.  
Use in compliance with regulations in force.

**PACKAGING**

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10L and 20L container

**STORAGE**

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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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