

LYSIS® FLASH D

An enzymatic preparation specifically developed for flash release

CHARACTERISTICS

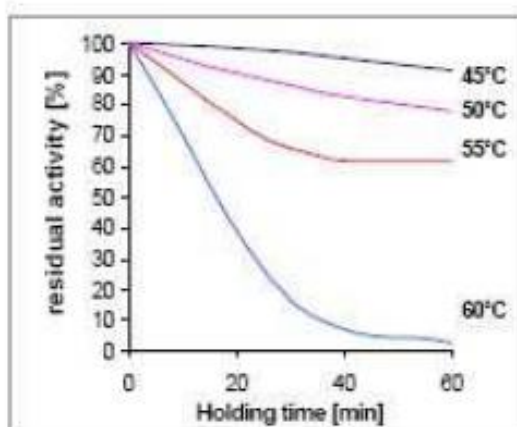
LYSIS® FLASH D is a liquid enzymatic preparation with high pectolytic activity produced from *Aspergillus niger*.

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

20L 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.