

## LYSIS IMPACT

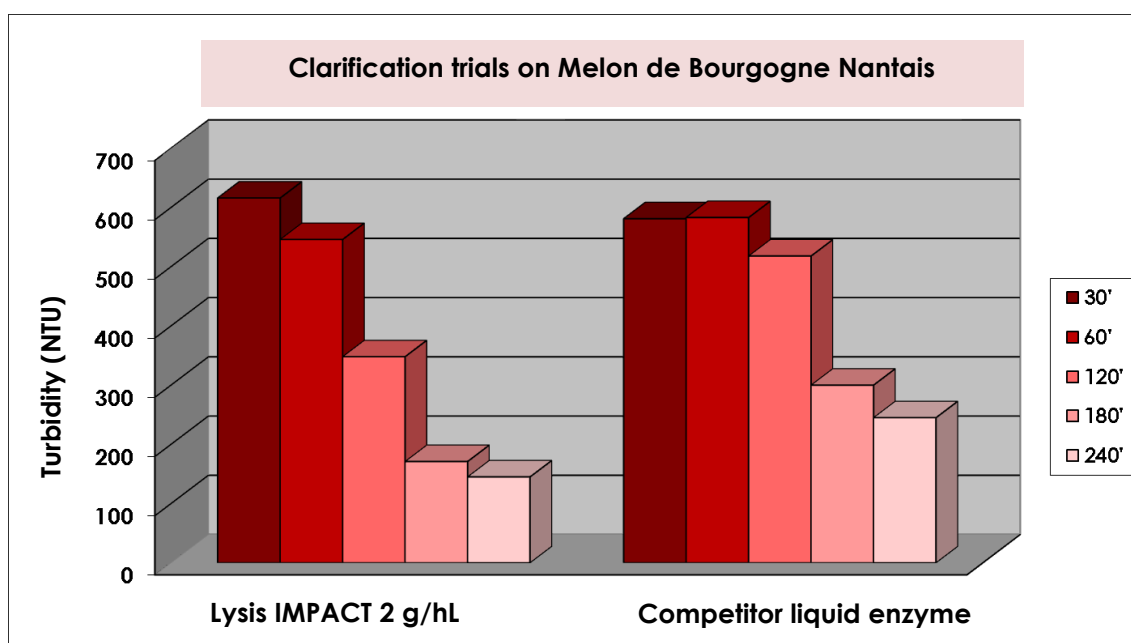
Liquid enzymatic preparation for the clarification and settling of juices derived from intense pressing or naturally rich in polysaccharides juices

### CHARACTERISTICS

**LYSIS IMPACT** is a liquid enzymatic preparation with a high pectolytic activity complemented by cellulase derived from *Aspergillus niger*, used to improve the clarification and filterability of very charged press musts.

### OENOLOGICAL PROPERTIES

- Hydrolyzes linear and ramified pectin to efficiently decrease viscosity of musts
- Breaks down pulp cells to enable pectin to react
- Facilitates the clarification and settling of juices having been subjected to intense pressing



### APPLICATIONS

- Treatment of grape juice for immediate consumption
- Clarification of press juice
- Clarification of juice derived from thermovinification and cooled
- For clarifying young wines in the case of early usage

### APPLICATION RATE

Recommended dose: 2 to 4 mL/hL depending on contact time, temperature and pH level.

## INSTRUCTIONS FOR USE

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Dilute **LYSIS IMPACT** 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

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120 mL and 1L can

## 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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