

## LYSIS® INTENSE

Concentrated microgranular enzymatic preparation for skin maceration

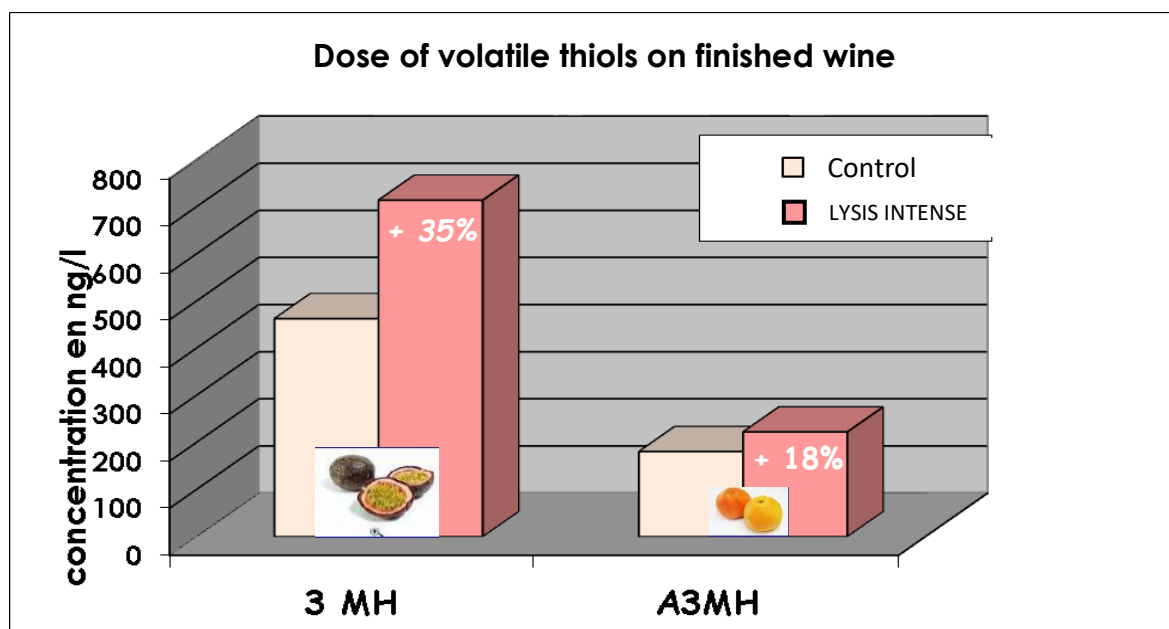
### CHARACTERISTICS

**LYSIS® INTENSE** is a microgranular enzymatic preparation of special pectinases and cellulases derived from *Aspergillus niger*, perfectly adapted to skin maceration.

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

### OENOLOGICAL PROPERTIES

- Breakdown of plant cell wall compounds for:
  - Facilitating the extraction of aromatic compounds
  - Facilitating pressing
  - Improving the clarification of musts



Detection threshold for 3MH = 60 ng / L and the A3MH = 4 ng / L

### APPLICATIONS

- Skin maceration of white and rosé grapes in view of obtaining increased aromatic and fruity wines.

### APPLICATION RATE

Recommended dose: 2 to 4 g/100kg of harvest depending on vine variety, duration and temperature of maceration.

200/2021 – 1/2

## INSTRUCTIONS FOR USE

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Dilute **LYSIS® INTENSE** in 10L of water or must. Spread over the harvest before pressing. Leave for 12 to 18 hours between 12 and 14°C.

### Precautions for use:

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

## PACKAGING

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100g box

## STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free place. Upon reception, keep at a temperature under 25°C. To keep after the harvest, store at a temperature between 8°C and 15°C.

Once open: keep at a temperature between 8°C and 15°C and use quickly.

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