

# LYSIS ULTRA

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**Very concentrated low-dose liquid enzymatic preparation for settling white musts**

## CHARACTERISTICS

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**LYSIS ULTRA** is made up of liquid enzymes, very concentrated in pectinase and cellulase activities, derived from *Aspergillus niger*. **LYSIS ULTRA** is used for settling white musts.

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

## OENOLOGICAL PROPERTIES

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- Very fast reduction of viscosity and turbidity of musts
- Effective even under difficult conditions: low temperature (<10°C) and low pH level (from 2.8), regardless of the vine variety and the health status of the harvest

## APPLICATIONS

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- Settling of difficult to clarify musts, with a thick skin and low maturity. Recommended particularly in northern vine growing areas such as the Loire Valley and Alsace
- Flotation of white musts

## APPLICATION RATE

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Recommended dose: 0.3 to 1 mL/hL depending on contact time, temperature and pH level.

## INSTRUCTIONS FOR USE

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Dilute **LYSIS ULTRA** in 10 L 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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100 mL bottle - 1L bottle

## 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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