

Selective clarifiers and antibacterial agents

Ovogel®

Egg albumin-based wine clarifier

UTILIZATION IN RED WINES

OVOGEL® is one of the most suitable clarifiers for red wines: it softens without depleting and maintains their finesse and structure. **OVOGEL®** combines with the polyphenols and anthocyanins and eliminates by polymerization the oxidized coloring matter, which could precipitate in the bottle. When combined with silica sol, it guarantees effective brightening clarifications, with less lees.

UTILIZATION FOR WHITE AND RED WINES AND WINES KEPT IN BARRELS

OVOGEL® eliminates the unpleasant bitter-astringent note of wines kept in wooden barrels.

● DOSAGE

In red wines: 1/4-2.5 Lbs/1000 gal.
In white wines fermented or kept in barrels and for their general refining: 1/4 - 2 Lbs/1000 gal.
As a guideline, 1 part of **OVOGEL®** combines with 2 parts of tannin. (tannic polyphenols).

● DIRECTIONS FOR USE

Dissolve the **OVOGEL®** dose in cold water at the ratio of 1:4. Immediately add to wine very slowly in order to avoid the formation of foam.

● COMPOSITION

Egg albumin. For enological use. In accordance with EC Regulations. Product not derived from GMO.

● PACKAGING

500g packets and 10kg bags.

Lysozyme (Lysocid W®)

Antibacterial for must, juice and wine

LYSOCID W® is naturally obtained from selected egg albumin, which has the capacity to break down lactic cellular walls. **LYSOCID W®** degrades cell wall of gram-positive bacteria such as Oenococcus, Pediococcus and Lactobacillus. Conversely it is not effective against gram-negative bacteria like Acetobacter and has no yeast activity.

● DOSAGE

To prevent Lactobacillus in grapes:
1 - 2 Lbs/1000 gal.
To delay ML:
1 - 2 Lbs/1000 gal.
To prevent ML:
2 - 4.17 Lbs/1000 gal.
To stabilize Lactobacillus during slow or stuck fermentation:
2 - 3 Lbs/1000 gal.
To bottle ready product to inhibit MLF:
3 Lbs/1000 gal.

IMPORTANT NOTE:

Lab trials are always recommended to determine proper dosage rate.

● DIRECTIONS FOR USE

Dissolve the **LYSOCID W®** 1:10 water, juice or wine and add uniformly.
Do not treat with bentonite or other fining agents for 24 hours after addition.

● COMPOSITION

Lysozyme hydrochloride. In accordance with EC Regulations. Product not derived from GMO.

● PACKAGING

1kg box with individual 500g packs.
5kg cardboard drum.