

## Product Description

BactiCare is an enzyme produced from egg white protein. Its task in the egg is to kill off Gram-positive bacteria. The lethal effect is realized by the destruction of the cell wall of the bacteria by decomposition of murein. Murein is the substance which supports the cell walls. BactiCare is a highly purified lysozyme preparation (systematic name: mucopeptide-N-acetylmuramoyl-hydrolase) with a low content of dust. BactiCare is added to the grapes, to the mash/crushed grapes, to the must/grape juice or to the wine or the sparkling wine when the activity of the bacteria shall be suppressed. It is also possible to add BactiCare after fermentation to prevent in particular the malo-lactic fermentation. With BactiCare it is even possible to interrupt fermentation of a wine during malo-lactic fermentation.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

**For the suppression of unwanted microbial activity of Gram (+) bacteria (lactic acid bacteria) in mash, must, wine and sparkling wine**

## Aim of Treatment

Microbiological activities of Gram-positive bacteria (lactic-acid bacteria) are suppressed by the application of BactiCare. To obtain white wines as clean as possible BactiCare is added already to the mash/crushed grapes. To prevent the malo-lactic fermentation after alcoholic fermentation, BactiCare can also be added right after the end of fermentation. In red wine BactiCare may precipitate colouring matter, therefore carry out pretests first. Also in white wine the potential for clarification should be determined in a pretest. Cloudiness and instabilities may occur after the application of BactiCare.

## Product and Effect

The effect of BactiCare is to prevent microbiological activities by the decomposition of murein – the substance supporting the cell walls of Gram-positive bacteria – until alcoholic fermentation starts. In particular in case of long rest periods of the crushed grapes a treatment with BactiCare is recommended. In wines which ferment spontaneously, fermentation onset is often delayed. Also in this case an application of BactiCare is recommended.

## Dosage

When microbial activities shall be suppressed, then the dosage amounts to 25 g/100 L. When a wine shall be stopped which is in the process of malo-lactic fermentation, then 50 g/100 L are necessary.

Aim of application	Dosage
Suppression of bacteria during transport of grapes/mash	25 g/100 L
Suppression of bacteria activity in mash, must and wine	25 g/100 L
Interruption of fermentation of white wine in the course of malo-lactic fermentation	50 g/100 L
Prevention of malo-lactic fermentation in the barrel and tank	25 g/100 L
Prevention of malo-lactic fermentation during sparkling wine making	25 g/100 L

## Application

For better distribution mix BactiCare with some must/wine and add this solution to the vessel. Direct application by strewing in is possible.

## Storage

Store BactiCare cool and dry at a temperature below 8°C. Use up opened packages within two months.