

## LYSOCH™ L4 (0403)

### Description

Lysoch™ L4 is liquid lysozyme preparation made from high-quality lysozyme. It is used in processed foods and during production to extend shelf life by decomposing Gram-positive and Gram-negative spoilage and pathogenic bacteria.

### Key benefits

- Allergen free
- Effective against gram-positive bacteria and gram-positive bacteria
- Has no effect in yeasts and moulds
- Protects shelf life
- Meet consumers' demand for natural products

### Application

Foods	Key benefits	Dosage
Cheese	<ul style="list-style-type: none"> <li>• Effective against vegetative cells of <i>Clostridium tyrobutyricum</i> that may cause defects such as off-flavors, butyric rancidity and the phenomenon of 'late blowing'</li> <li>• Not generally inhibit starter cultures or affect physical or organoleptic properties of the cheese</li> <li>• Alternative to artificial preservatives such as nitrates, without any impact on cheese flavor.</li> </ul>	0.02-0.1 ml/L milk
Wine	<ul style="list-style-type: none"> <li>• Effective prevent the growth of spoilage lactic acid bacteria and to control malolactic fermentation (MLF)</li> <li>• Stabilize wines after alcoholic fermentation and/or MLF</li> <li>• Partly alternative to SO<sub>2</sub></li> </ul>	0.05-0.15 g/L

### Activity

Activity in FIP Units /ml protein\*  $\geq 5.0 \times 10^4$

### Physical specification

Appearance Clear liquid

### Microbiological specification

Total bacterial count (cfu/g)  $\leq 1,000$

### Heavy metals

Arsenic (mg/kg)	$\leq 1$
Mercury (mg/kg)	$\leq 1$
Heavy Metals(as Pb, mg/kg)	$\leq 10$

### Storage conditions

12 months, store unopened below 15°C in dry conditions, away from direct sunlight and odorous products. When opened, store at approx 15°C in original container.

### Packaging

Lysoch™ G4 is available in 1,000gr/bottle.

### Regulation

Lysozyme in Lysoch™ G4 is food grade and complies with the USA code of Federal regulations.

The regulations governing the use of lysozyme vary considerably in the countries in which it is currently approved.

### Country of origin

Belgium

### Allergens

Components	Y/N
Peanut or its derivatives	N
Tree Nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	N
Sesame or its derivatives	N
Eggs or its derivatives	N
Fish or its derivatives	N
Crustaceans and shellfish or their derivative	N
Soy or its derivatives	N
Wheat, triticale or their derivatives	N
Mustard or its derivatives	N
Milk or its derivatives (e.g. Lactose)	N
Sulphites	N



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The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.