

# KillBact®

**KillBact® is a tool specifically formulated with chitosan and lysozyme to reduce and control microorganism populations as bacterial (lactic and acetic) and yeast populations.**



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Mix of chitosan (polysaccharide derived from chitin of fungal origin, *Aspergillus niger*) and lysozyme (enzyme extracted from chicken egg white, E1105).
- ◆ **Enological benefits:** KillBact® is a natural product made from chitosan and lysozyme, substances known for their capacity to **reduce and control the microbial population**.  
KillBact® can be used to **manage yeast, malolactic bacteria and acetic bacteria populations**. It helps to avoid the negative effects of spoilage microorganisms in the wine (production of volatile acidity or ethyl phenols).  
Using KillBact® can help to decrease the amount of SO<sub>2</sub> used during maturation for sulfite-free or lower sulfite winemaking.



## DIRECTIONS FOR USE

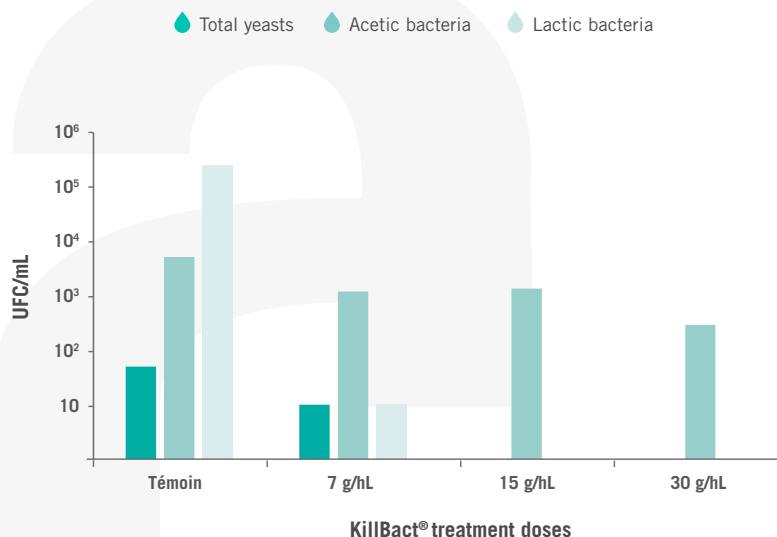
- ◆ Dissolve KillBact® in 10 times its weight of water or wine and agitate constantly. Incorporate in wine and ensure a good homogenisation. Depending on the application, a racking after 15 days may be recommended (homogenisation of the product during maturation is not necessary).  
**Do not add metatartaric acid and carboxymethylcellulose (CMC) to a wine treated with Killbact® (risk of haze due to Lysozyme). Do not apply the product during the month before bottling.**  
**White wines:** The presence of residual lysozyme leads to protein instability (appearance of irreversible disorder in warm conditions and appearance of reversible disorder in cold conditions). It is necessary to treat with bentonite (refer to your oenologist) in order to completely eliminate the residual lysozyme. Only the heat test is discriminating to assess protein instability.
- ◆ **Recommended dosage:** 7 to 20 g/hL.  
**Maximal authorised dosage (UE reglementation): 35g/hL.**



## TRIAL RESULTS

### 1. KILLBACT® DOSE EFFECT ON DIFFERENT MICROORGANISM POPULATIONS

Haut-Médoc, Cabernet sauvignon 2018 • Without SO<sub>4</sub> • T: 16°C • pH 3,87





## SPECIFICATIONS

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### PHYSICAL

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- **Appearance & colour :** Off-white to light brown powder.

### MICROBIOLOGICAL

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- **Salmonella:** Absent/25 g
- **Total viable flora:** < 10<sup>3</sup>

### LIMITS

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- **Lead:** < 1,5 mg/kg
- **Arsenic:** < 1 mg/kg
- **Mercury:** < 0,6 mg/kg
- **Copper:** < 30 mg/kg



## PACKAGING & CONSERVATION

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- 500 g box.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/27-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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