

# BIOPROTECT WITH ZYMAFLORE® EGIDE<sup>TDMP</sup>

*For all the harvesting and reception equipments*



## Preparation of ZYMAFLORE® EGIDE<sup>TDMP</sup> (directly in the sprayer):

- ✓ Use a clean and food grade sprayer.\*
- ✓ Dosage: 50 g/L - 250 g of ZYMAFLORE® EGIDE<sup>TDMP</sup> in 5 L of water (room temperature).
- ✓ Add water in the sprayer, then ZYMAFLORE® EGIDE<sup>TDMP</sup> and homogenise.
- ✓ The solution is ready to be directly used.
- ✓ When the sprayer is no longer utilised, clean it using the usual cleaning procedure for winery equipment.
- ✓ The ZYMAFLORE® EGIDE<sup>TDMP</sup> solution can be kept 5 to 6 hours maximum at 25°C (77°F).

\*Do not use a sprayer that has been utilised for pesticides/fungicides/weedkillers/fertilisers or any different application than ZYMAFLORE® EGIDE<sup>TDMP</sup>.

## How to use it:

- ✓ Harvest equipment must be clean before use.
- ✓ Spray ZYMAFLORE® EGIDE<sup>TDMP</sup> on the surface of all parts of the equipment in contact with the grapes or juice.
- ✓ Repeat spraying after each process turnover or equipment emptying:
  - Unloading of harvester and bins/trailers.
  - End of the reception of the grapes at the crusher.
  - If the equipment is not utilised between reception of grapes.
- ✓ Clean harvesting equipment with your usual cleaning procedure at the end of the working day.

## Choose wide spray nozzles without filters:



  
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