



# POLYMUST® V

Complex allergen free preparation with pea protein and PVPP for preventive oxidation treatment of white and rosé musts.

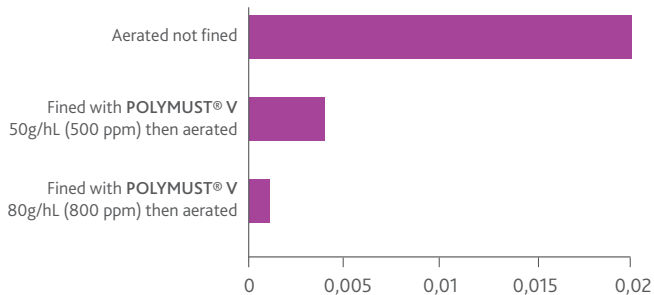
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In accordance with the regulation (EC) n° 606/2009.

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

POLYMUST® V is the association of pea protein specially selected for its strong reactivity towards phenolic compounds and PVPP to prevent oxidation of rosé and white wines by eliminating phenolic compounds in must that can trap aromas and alter wine color.

## EXPERIMENTAL RESULTS

- Prevention of oxidation of a white wine (Colombard, Gers, 2011).



In laboratory, the rating of MCI ICM (OD420 + OD520 + OD620) before and after aeration allows to evaluate the sensitivity of a wine to oxidize. A preventive treatment with POLYMUST® V can help stabilize the MCI.

- Stabilization of the color of a rosé must (Cabernet franc, Anjou, 2011).



By eliminating preventively the phenolic compounds that may oxidize the wine later, POLYMUST® V reduces the development of orange notes.

## PHYSICAL CHARACTERISTICS

Aspect ..... powder

Colour ..... beige



## CHEMICAL ANALYSIS

Humidity .....	< 9.5%	Lead .....	< 4 ppm
Ashes .....	< 5%	Mercury .....	< 1 ppm
Arsenic .....	< 3 ppm	Cadmium .....	< 1 ppm
Iron .....	< 150 ppm	Zinc .....	< 35 ppm

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- It is best to do the treatment before or during fermentation. It is suitable for flotation use.
- The treatment can also be done on wine.

### DOSAGE

Between 30 and 80 g/hL – 300 to 800 ppm.  
Maximum legal dose (EU): 200 g/hL- 2000 ppm.

### IMPLEMENTATION

Dissolve POLYMUST® V in 5 to 10 times its weight in water. The preparation can be introduced before or during fermentation as well as on finished wines.

The POLYMUST® V solution must be used within the same day of preparation.

### STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 3 years.
- Do not use an open bag.

### PACKAGING

1 kg bag, 10 kg box.  
10 kg bag.

