



POLYGEL PS 100

PVPP based clarifier



→ TECHNICAL DESCRIPTION

The **Polygel PS 100** (PVPP) can give a decisive contribution in order to improve white wine process technology in particular, but also that of rosé and red wines. In fact, **Polygel PS 100** is the ideal clarifier to prevent or correct the inconveniences due to the oxidative processes that may occur during wine vinification and refinement. Its characteristics derive from its excellent ability to adsorb flavan polyphenols, a fundamental substrate of all maderization and browning phenomena of white and rosé wines. At each stage of their processing, these compounds should be carefully protected from contact with air oxygen; otherwise, the well-known alterations of colour, scent (that loses the initial freshness characteristics to take on an oxidized tone) and taste (that becomes bitter) are soon appearing. With the utilization of **Polygel PS 100**, remarkable improvements have been observed in the treatment of wines coming from grapes severely compromised by parasitic attacks and therefore rich in polyphenoloxidase. Even in the case of wines aged early or incorrectly preserved, excellent results are achieved with **Polygel PS 100**: the colour is sharply improved by eliminating yellowish tones, while a favourable rejuvenation of taste and perfume is noticed. **Polygel PS 100** is completely insoluble in wine and is therefore easily and completely separable by filtration or sedimentation; its utilization is compatible with all products and aids normally used in wine processing. It does not react in any way with wine constituents and therefore even a prolonged contact has no contraindications.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Controlled-granulometry PVPP.

→ DOSAGE

From 10 to 50 g/hL depending on the required removal of polyphenols.

→ INSTRUCTIONS FOR USE

Suspend the product in water 20-30 minutes before its utilization. **Polygel PS 100** can be used: during

- clarification, together with other clarifying products
- in buffer tanks, for a prolonged period of contact and possibly while being stirred
- during the continuous dosing filtration, both in the precoat and in the dosing
- for the filtration of clarification lees (polyphenol-rich), in rotary vacuum filters

→ STORAGE AND PACKAGING

It is a slightly hygroscopic product and must therefore be stored in a dry place away from direct sunlight and heat.

15 kg net bags.

