



POLYGREEN

Synergistic action of pea protein, PVPP, bentonites and cellulose



Preventive and curative treatment against oxidation

Ideal for altered grapes

Reduces bitterness



OENOLOGICAL GOALS

- Reduces browning
- Must and wine clarification
- Reduces unpleasant taste in spoiled grapes
- Reveals fruitiness
- 30% less lees than with casein



DOSAGE

In still wines: 20 to 120 g/hL.

In base wines for sparkling wines:

Cuvée: 30 to 75 g/hL

Tailles: 50 to 75 g/hL

Maximum legal dose under current regulations:
320 g/hL



PACKAGING



**1KG
5KG
10KG**



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment. Do not allow to freeze.
Once opened, use up rapidly.



INSTRUCTIONS FOR USE

- Disperse **POLYGREEN** in 10 times its weight in water. Apply **POLYGREEN** to must at least 2 hours after enzyming.
- Incorporate the suspension into the entire volume of must to be treated by homogenising with a dosing pump or Dosacol.

Precautions for use:

*Product for oenological and specifically professional use.
Use in accordance with current regulations*



Caution: POLYGREEN suspension must be used the same day.

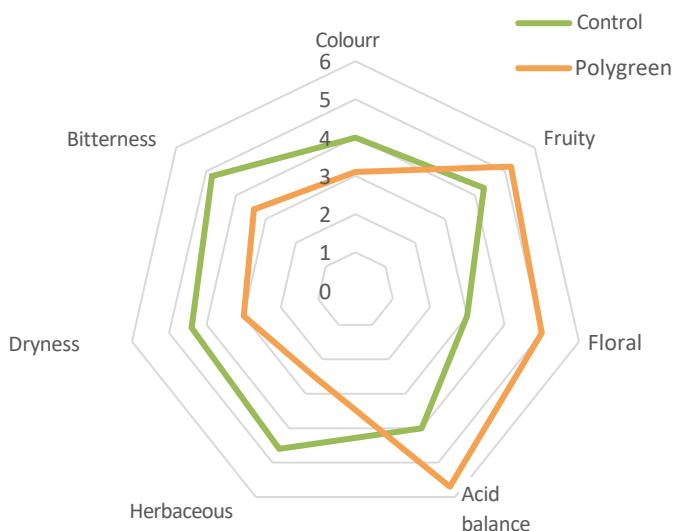


TEST RESULTS

ORGANOLEPTIC IMPACT

POLYGREEN is a casein-free alternative that reduces bitterness and enhances fruitiness.

Figure 1: Sensory profile of Chardonnay wines treated with POLYGREEN.



COLOUR

POLYGREEN eliminates polyphenols and browning in a similar way to PVPP.

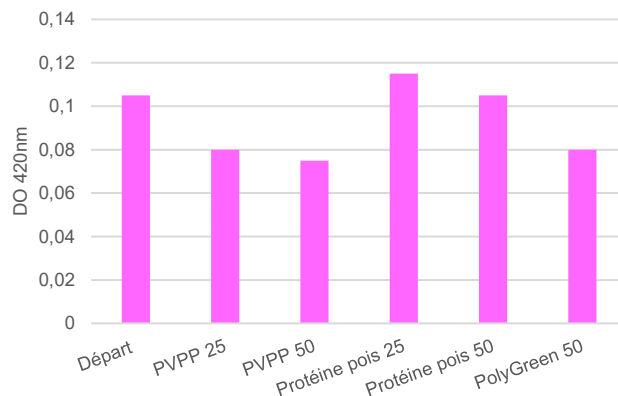
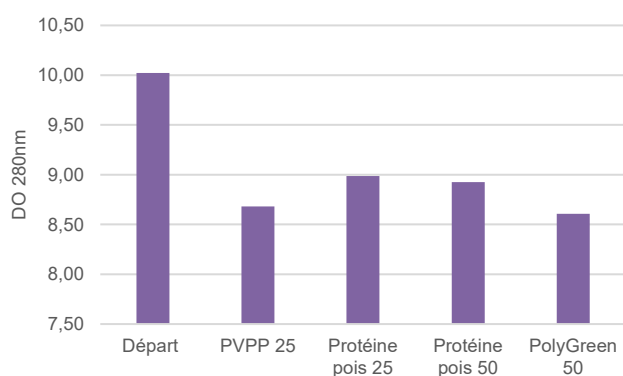


Figure 2. OD averages at 280nm and 420nm after different fining treatments on 3 white wine matrices (left) and 2 rosé wine matrices (right).

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