

# POLYGREEN

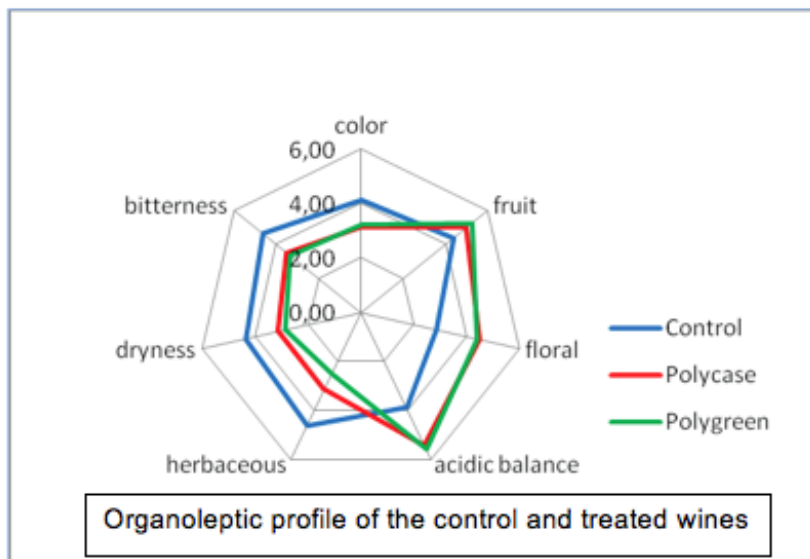
**Preventive and curative treatment of white and rosé musts and wines against oxidation**

## CHARACTERISTICS

**POLYGREEN** is a combination of plant proteins, PVPP and bentonites developed for the clarification and the treatment of white and rosé musts and wines against oxidation.

## OENOLOGICAL PROPERTIES

- Removes oxidized and oxidizable polyphenols from musts.
- Removes browning and off-flavours caused by oxidation
- Reduces any excessive astringency, removes the bitterness and restores the aromas and fruity notes
- Stabilizes the SO<sub>2</sub> added by removing the binding factors
- Is as efficient as other traditional casein based products such as POLYCASE.



**Figure 1: Comparison between the organoleptic profile of several Champagne base wines where the musts were treated either with POLYCASE, a standard product that contains casein, or with Polygreen.**

- As curative treatment, improves the colour and refines the aromatic expression of wines
- The sediments are well compacted

## APPLICATION FIELD

- Prevents the oxidation of white and rosé musts

## APPLICATION RATES

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Recommended application rate:

**With still wines:** 20 to 120 g/HL

**With base wines used for the elaboration of sparkling wines:**

Cuvée: 30 to 75 g/HL

Tailles: 50 to 75 g/HL

**During fermentation:**

20 to 120 g/HL according to the must origin and the objective desired.

**With white and rosé wines in tank:**

20 to 120 g/HL (to be determined after laboratory trials).

Maximum application rate according to current European regulations: 320 g/HL

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## INSTRUCTIONS FOR USE

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Dissolve POLYGREEN in 10 times its weight of water. Add POLYGREEN to the must at least 2 hours after the addition of enzymes. POLYGREEN can also be added at the beginning of the alcoholic fermentation. Add the suspension to the entire volume of must to be treated during pumping over using a metering pump or Dosacol. The suspension of POLYGREEN has to be used within a day.

### Precaution for use:

Product for enological and food industry applications.  
Use according to current regulations.

## INGREDIENTS

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Pea proteins, PVPP, bentonite, cellulose (Non animal – Non allergenic).

#### PACKAGING

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1 kg sachet – Box of 20 x 1 kg,  
5 kg bag – Box of 3 x 5 kg,  
10 kg bag.

#### STORAGE

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Store unopened package away from light in a dry and odorless area.  
Opened package: use rapidly.  
Use before the best before date (BIUB) stamped on package.

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