



POLYMUST® BLANC

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

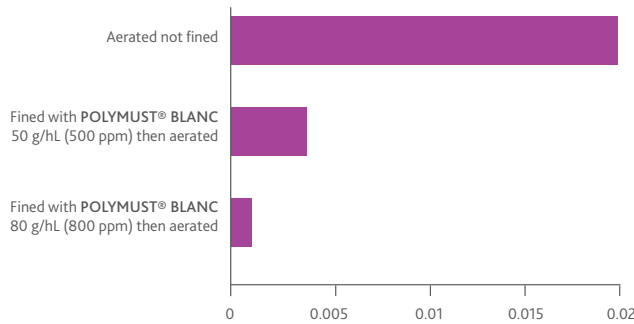
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

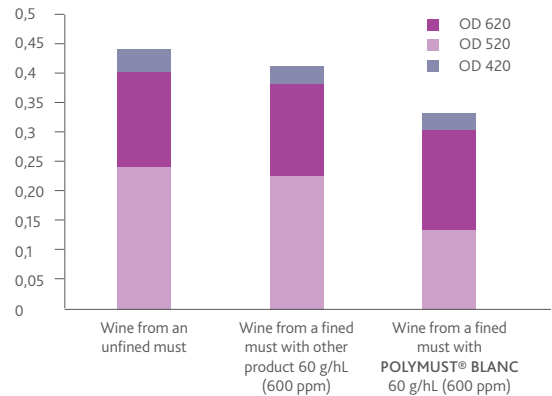
POLYMUST® BLANC is the association of a pea protein specially selected for its strong reactivity towards phenolic compounds and PVPP to prevent oxidation of rosé and white wines by eliminating phenolic compounds in must that can trap aromas and alter wine colour.

EXPERIMENTAL RESULTS

- Prevention of oxidation of a white wine (Colombard, Gers, 2011).
- Stabilisation of the colour of a rosé must (Cabernet franc, Anjou, 2011).



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



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

PHYSICAL CHARACTERISTICS

Aspect powder

Colour beige



CHEMICAL ANALYSIS

Humidity (%)	< 9.5	Lead (ppm).....	< 4
Ashes (%)	< 5	Mercury (ppm)	< 1
Arsenic (ppm).....	< 3	Cadmium (ppm)	< 1
Iron (ppm).....	< 300	Zinc (ppm)	< 95

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 - 800 ppm).
Maximum legal dose (EU): 80 g/hL (800 ppm).

IMPLEMENTATION

Dissolve POLYMUST® BLANC 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® BLANC solution must be used within the same day of preparation.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

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

