#### FINING PRODUCTS

# **Polymix**<sup>®</sup>

Polymix<sup>®</sup> is a specific formula for the preventive or curative treatment of must and wine oxidation. Polymix<sup>®</sup> improves the colour and taste of white and rosé wines.



## **PRODUCT CHARACTERISTICS**

- Formulation: Mix of PolyVinylPolyPyrrolidone (PVPP-E1202) and potassium caseinate (milk based product) on cellulose support. Contains sulphites (E224: 2%).
- Enological benefits: Polymix<sup>®</sup>'s formulation of PVPP and potassium caseinate provides a gentle but complete activity on the phenolic compounds that bring green notes and produce off flavours when oxidised.

Thanks to the complementary action of its components, Polymix<sup>®</sup> avoids many of the negative effects of traditional products (soluble casein, etc.) which are usually used alone and at higher dosages. Polymix<sup>®</sup> is used as a **preventative or curative treatment against oxidation and yellowing**. Its effectiveness makes it **ideal for use on machine harvested**, **unhealthy**, **unripe**, **high pH grapes**, **or for treating press musts or wines**.



## **DIRECTIONS FOR USE**

- Dissolve Polymix in 10 times its weight in water stirring your preparation in order to obtain a homogeneous solution. Wait 2 to 3 hours before incorporate it slowly into the must or wine, making sure the repartition is homogeneous.
- Dosage: Preventive: 10 to 20 g/hL. Curative: up to 100 g/hL. Final dose to be validated through fining trial.

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# SPECIFICATIONS

## PHYSICAL

• Appearance & colour: White powder

CHEMICAL

- Protein material:  $\geq 54 \%$
- Loss on drying:  $\leq 9.6 \%$
- Total nitrogen:  $\geq 7\%$

#### LIMITS

- Iron: < 154 mg/kg
- Arsenic: < 3 mg/kg</li>
- Lead:< 2 mg/kg
- Mercury: < 1 mg/kg
- **Zinc:** < 5 mg/kg
- **Cadmium:** < 1 mg/kg



## PACKAGING & CONSERVATION

Bags of 1 kg (in 10 kg box) and bags of 10 kg.

• Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/07-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

# LAMOTHE-ABIET

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