LES ESSENTIELS

PVPP GRANULÉE

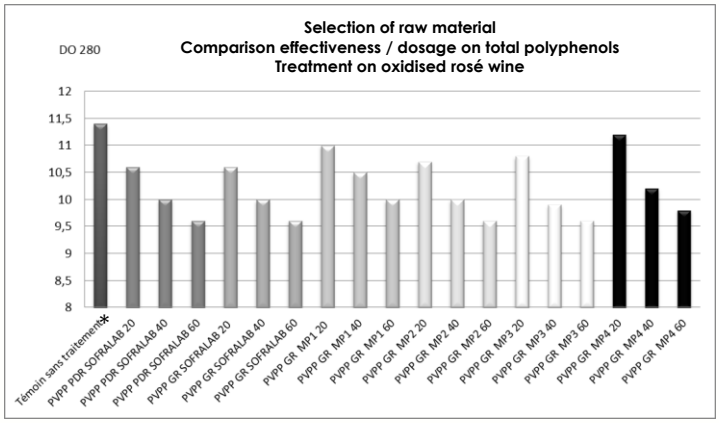
Polyvinyl polypyrrolidone for the prevention and rectification of oxidation

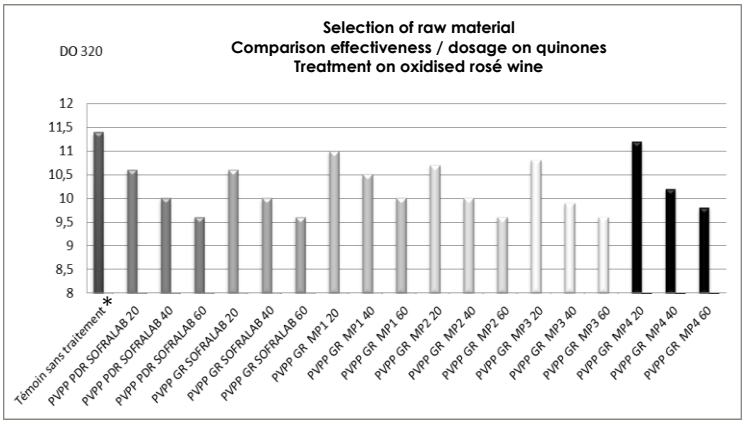
CHARACTERISTICS

Polyvinylpolypyrrolidone (PVPP - E1202) results from the polymerisation of vinylpyrrolidone. PVPP is made up of macromolecules arranged in a network and acts by adsorption.
Its granulated form makes it less powdery and easier to use.

OENOLOGICAL PROPERTIES

This polymer selectively adsorbs polyphenols according to a decreasing polymerisation gradient. Polyphenols in wine are adsorbed in the following order:
Anthocyanogen compounds → catechins → flavonols →phenolic acids, by forming hydrogen bonds between the phenolic hydroxyl group and the amide bond in PVPP.





*Untreated control

APPLICATIONS

- **PVPP GRANULÉE** improves the stability of wines by eliminating the oxidised and oxidizable phenolic compounds that affect the colour, clarity and organoleptic characteristics of wines.
- Polyphenols in wine often form soluble complexes with proteins: a decrease in protein content in wines is often observed after treatment with **PVPP GRANULÉE**.
- Its selectivity and affinity make it complementary to treatment with casein and bentonite, although it cannot be replaced by these two products.

DOSAGE

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To be determined by prior trials and tasting.
Doses can vary from **20 to 80 g/hL.**
We recommend:

- for preventive use, from 10 to 30 g/hL
- for curative use: 30 - 80 g/hL

Maximum permitted under EC regulations: 80 g/hL.

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INSTRUCTIONS FOR USE

It is recommended to use **PVPP GRANULÉE** on must or wine free of impurities and microorganisms, so as to avoid 'dirtying' the product, which would decrease the number of available sites.
PVPP GRANULÉE should be used alone, if necessary, after coarsely filtration or fining with bentonite or casein.
Adsorption is enhanced at cool temperatures below 15 °C.
PVPP GRANULÉE should be added directly to the tank by pump-over, after suspension in water (20 to 30%) or directly in the wine for 30 minutes.
Leaving the product in contact with the wine for 10 to 20 minutes will suffice, although it is preferable to leave it to settle for several hours before filtering fairly thoroughly.
PVPP GRANULÉE is totally insoluble and leaves no residue in the wine.

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

PACKAGING

25 kg

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.

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