

POLYLACT®

Preparation intended for preventive and curative treatment of oxidation.

*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 and the Food Chemical Codex (FCC).*

SPECIFICATIONS

POLYLACT® is a preparation associating PVPP and potassium caseinate that efficiently contributes to the adsorption of oxidised and oxidisable phenolic compounds while preserving the organoleptic potential of wines.

The basic caseinate composition allows quick dissolution insuring a synergetic effect with PVPP.

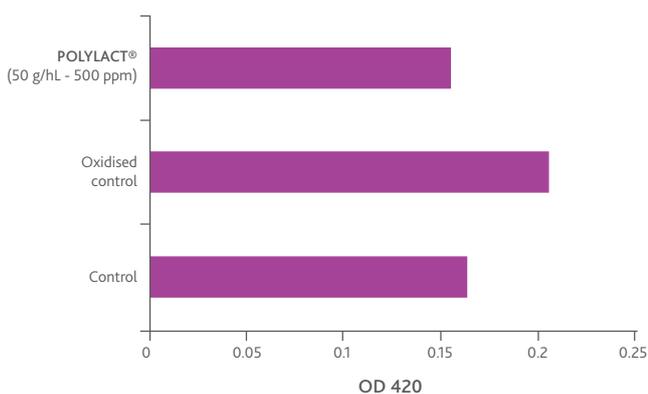
The absence of bicarbonate favours the preservation of the acid-base balance of wines.

OENOLOGICAL APPLICATIONS

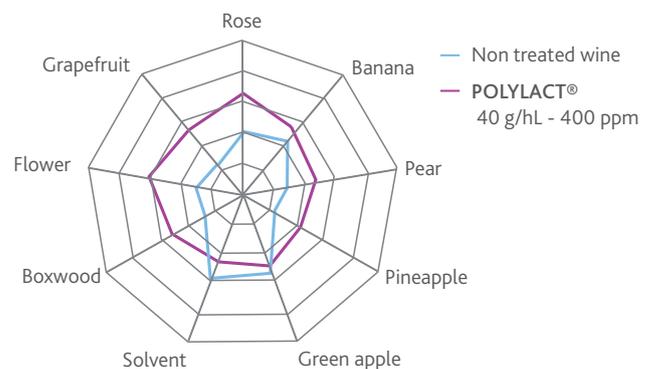
Specifically intended for preventive or curative treatment of musts and wines, white or rosé, with regard to oxidation likely to alter the colour and organoleptic qualities.

EXPERIMENTAL RESULTS

- Curative effect on orange tint of an oxidised white wine (Sauvignon, Pessac Léognan 2011).
- Refreshment of a rosé wine slightly oxidised (Rijoa, 2008).



The wine (control) is artificially oxidised, its orange tint increases (oxidised control). The POLYLACT® treatment allows restoring the original orange tint before oxidation.



The POLYLACT® treatment revives the aromatic freshness of wine by weakening the "oxidised" and "maderised" notes benefiting the fruited and flowered aromas.



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect powder

Colour white

CHEMICAL ANALYSIS

pH (10%) 5 - 7
SO₂ (%) 1
Humidity (%) < 10
Total nitrogen (%) ≥ 12

Protein matter (%) ≥ 56.6
Arsenic (ppm) < 3
Lead (ppm) < 2
Mercury (ppm) < 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- The treatment can be set up during each step of winemaking on musts and wines.
- The treatment is even more efficient as the product to be treated is clarified (enzyme treated must, racked wine).
- The risk of overfining with POLYLACT® is low, even at high dosage. The sedimentation is quick with an important settlement of lees forming very little deposit.

DOSAGE

On musts:

- Sound harvest: 20 - 40 g/hL (200-400 ppm).
- Spoiled harvest: 40 - 100 g/hL (400-1000 ppm).

On wines: 15 - 90 g/hL (150 to 900 ppm).

Maximum legal dose (EU): 260 g/hL.

Substance from cow's milk presenting a potential allergenicity. The use of this product may cause an « allergen » labeling.

IMPLEMENTATION

Dissolve POLYLACT® in 10 times its weight in water while maintaining an energetic agitation. It is recommended to let the solution swell one hour before use. The preparation can be incorporated before or during fermentation settling. The POLYLACT® 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: 2 years.

PACKAGING

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

