

PVPP

PURE POLYVINYLPIRROLIDONE

TECHNICAL CHARACTERISTICS

PVPP is a products with high adsorption characteristics. This polymer, in fact, is very efficient in adsorbing tannic phenols (responsible for wine astringency) as well as catechins and leucoanthocyan, responsible for the browning that derives from their oxidation caused by polyphenoloxidase and “maderization”.

From laboratory tests also has been determined that PVPP possesses a flocculation velocity equal to 5 times in relation to any other fining agent of proteinic nature.

APPLICATIONS

PVPP may be used on musts, thank to its high specific surface, on wines as a fining agent and specifically for reduction of polyphenoles, and on wines partially oxidized, with restoration of the original organoleptic characteristics of the wine.

INSTRUCTION FOR USE

Disperse the product in water while stirring and add it to the mass to be treated.

DOSAGE

*6 -20 g/hl according to the quantity of polyphenoles present in the must or wine
70 g/hl is the maximum dosage allowed*

CHEMICAL-PHYSICAL CHARACTERISTICS

Cross-linking homopolymer of purified polyvinylpirrolidone.

It is insoluble in water and other common solvents. White or whitish color, hygroscopic, powder with light sweetish odor.

<i>Moisture</i>	<i>: max 5 %</i>
<i>Ashes</i>	<i>: max 0,4 %</i>
<i>Arsenic</i>	<i>: max 2 mg/kg come As</i>
<i>Other heavy metals</i>	<i>: max 10 ppm come Pb</i>
<i>Total nitrogen</i>	<i>: tra 11 e 12,8 %</i>
<i>Extractable matter</i>	<i>: max 0,005 (as fining agent for beverage food)</i>

PACKAGING

1 kg Packs – 20 kg Drums

This is a non dangerous product and thus it does not need a Material Safety Data Sheet