



LES ESSENTIELS

PVPP

Polyvinyl polypyrrolidone prevents or cures oxidation

CHARACTERISTICS

Polyvinyl Polypyrrolidone (PVPP) adsorbs the oxidizable and polymerizable fraction of the phenolic compounds.

ENOLOGICAL PROPERTIES

This Polyvinyl Polypyrrolidone polymer selectively adsorbs polyphenols according to a decreasing polymerization gradient, thus wine polyphenols will be adsorbed in this order:
Anthocyanin compounds --> catechins --> flavonols --> phenolic acids

By formation of hydrogen linkages between the phenolic hydroxyl group and amide linkage with PVPP.

Its **adsorption capacity** depends on the number of potential sites of hydrogen linkages whereas **adsorption selectivity** depends on the site location.

APPLICATION FIELD

PVPP improves wine stability:

- By removing the phenolic compounds liable to oxidize and polymerize and that may affect color, limpidity and the organoleptic qualities of the wines.
- Its selectivity and affinity sometimes make it complementary to treatments with casein or bentonite, but it cannot be replaced by these two products.
- Wine polyphenols often form complexes that are soluble with proteins. A decrease of protein content in wines after treatment with **PVPP** is frequently observed.

APPLICATION RATE

To be determined by tests and prior tasting.

These doses can vary from 20 to 80 g/100 L.

Maximum application rate in accordance with current European regulations in force: 80 g/hL

INSTRUCTIONS FOR USE

We recommend using **PVPP** on must or wine rid of any impurities or microorganism, to prevent « spoiling » the product, which would reduce the number of available sites.

PVPP is used alone, occasionally after rough filtration or fining with bentonite or with casein.

Adsorption is better at cool temperatures, below 15°C.

PVPP is incorporated directly into the tank by pumping over, after it has been added to water (20 to 30%) to form a suspension, or after it has been added directly into the wine for 30 mn. 10 to 20 mn contact with wine is sufficient, however, it is recommended to let settle for a few hours before rather tight filtration.

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Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

PVPP is packed in 1 kg, 5 kg or 20 kg bags.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.

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