



Solutions for wine making

Polymix

PVPP and soluble casein on cellulose support

Polymix is a specific formulation for preventive or curative treatment against oxidation of musts and wines.

Polymix improves the colour and tasting of white and rosé wines.

OENOLOGICAL BENEFITS

- > The specific "PVPP - soluble casein - cellulose" formulation of Polymix has got both a softer and a thorough action on the phenolic components with herbaceous tastes which oxidation leads to an organoleptic deviation.
- > Thanks to the synergy of action between its components, Polymix avoids all negative effects that usual products bring about (soluble casein...). The latter are used alone and generally at greater doses.
- > Polymix is usually used within the framework of a preventive or curative treatment against oxidation and yellowing. Its efficacy makes it the ideal product for mechanical harvest, botrytized or under ripe grapes and for press-juices.

QUANTITIES TO USE

- > Preventive treatment 15 to 30 g/hl
- > Curative treatment up to 100 g/hl

INSTRUCTIONS FOR USE

- > Dilute the Polymix preparation in 10 times its weight of water by stirring to obtain a homogeneous solution. Wait 2 to 3 hours before slowly introducing the solution in the must or wine, preferably by pumping-over to allow an immediate homogeneity.
- > We recommend you to use our measuring-injector for fining agents.

PACKAGING

- > 1 kg sachet.
- > 10 kg bag.

STORAGE

- > 24 months in a ventilated place, in its original packaging hermetically sealed.

Blue H₂O Filtration Pty Ltd

The Filtration Specialists

+61 (03) 9564 7029

www.bhftechnologies.com.au

