POLYMUST® ROSÉ

Complex allergen free preparation with vegetal protein (patatin, which is a potato protein isolate) and PVPP to control rosé must oxidation.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

POLYMUST® ROSÉ is the combination of vegetal protein (patatin, which is a potato protein isolate), specifically selected for its high reactivity towards phenolic compounds, and PVPP, for the prevention and control of rosé musts oxidation in fermentation. POLYMUST® ROSÉ decreases the content in phenolic compounds and allows the stabilisation of the hue by eliminating oxidised polyphenols that may alter wine colour.

EXPERIMENTAL RESULTS

Table 1: Fining trial in fermentation on a Syrah Rosé must 2015. TAP 12%vol, pH 3.71, TA 5.85 g/L Tartaric acid. POLYMUST® ROSÉ (100 g/hL), Product A casein based (120 g/hL), Product B Carbon based (100 g/hL).

<table>
<thead>
<tr>
<th></th>
<th>L*</th>
<th>a*</th>
<th>b*</th>
<th>IPT</th>
<th>Phenol acids</th>
</tr>
</thead>
<tbody>
<tr>
<td>POLYMUST® ROSÉ</td>
<td>88.24</td>
<td>9.41</td>
<td>4.15</td>
<td>8.1</td>
<td>5.3</td>
</tr>
<tr>
<td>Product A</td>
<td>82.04</td>
<td>10.07</td>
<td>5.26</td>
<td>8.9</td>
<td>5.4</td>
</tr>
<tr>
<td>Product B</td>
<td>84.64</td>
<td>9.14</td>
<td>4.07</td>
<td>8.5</td>
<td>5.3</td>
</tr>
</tbody>
</table>

POLYMUST® ROSÉ maintains a great luminosity of wines (L*) and has a good impact on the diminution for yellow hue (b*).

Figure 2: Static fining trial at 7°C before AF, Modified Color Intensity measures. Cabernet Sauvignon Rosé must 2015, TAP 12% vol., pH 3.30, TA 4.17 g/L Tartaric acid. Potato protein and the formulation of POLYMUST® ROSÉ allow to go further in the protection against oxidation of rosé musts than pea protein based formulations.
**PHYSICAL CHARACTERISTICS**

Aspect .............................................. powder
Colour .............................................. beige

**CHEMICAL ANALYSIS**

Humidity ........................................... < 8 %
Ashes .................................................. < 3.5 %
Arsenic ............................................. < 3 ppm
Iron ............................................... < 300 ppm

Lead .................................................... < 3.5 ppm
Mercury ............................................ < 1 ppm
Cadmium .......................................... < 1 ppm
Zinc ............................................... < 25 ppm

**PROTOCOL FOR USE**

**OENOLOGICAL CONDITIONS**

- It is best to do the treatment before or during fermentation.

**DOSAGE**

Between 30 and 80 g/hL – 300 to 800 ppm.
Maximum legal dose (EU): 130 g/hL – 1300 ppm.

**IMPLEMENTATION**

Dissolve POLYMUST® ROSÉ in 10 times its weight in water. The POLYMUST® ROSÉ solution must be used within the same day of preparation.

**STORAGE**

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Do not use an open bag.
- Optimal date of use: 3 years.

**PACKAGING**

1 kg bag,
10 kg bag.