

VINICLAR® GR

Polyvinyl polypyrrolidone in a granular form for the preventive and curative treatment of oxidative discoloration in juices and wines. Treatment of press wines.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In compliance with the EC regulation n° 2019/934 and with the Food Chemical Codex.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

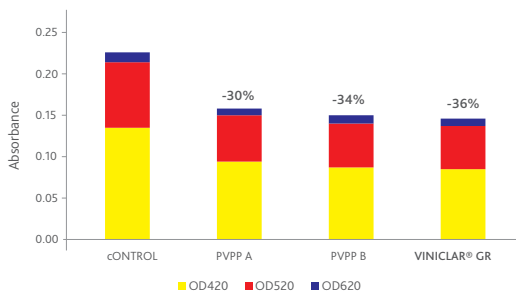
VINICLAR® GR contributes effectively to improving the color stability of juices and wines by a selective adsorption of the oxidized and oxidizable polyphenols responsible for color deviation and bitterness in wine. The treatment may be preventative or curative.

The granular form is dustless, and is particularly easy to use and ensures a complete dispersion of the product for optimum efficiency.

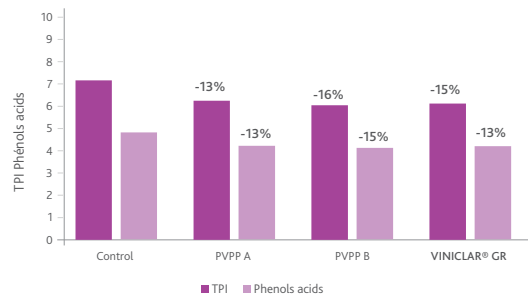
SCIENTIFIC RESULTS

Demonstration of VINICLAR® GR effectiveness on colour reduction and decrease in phenolic content of a Rosé de Provence compared two market references at single dose of 80 g/hL.

COLOR INTENSITY MODIFIED (CIM) ROSÉ DE PROVENCE



TOTAL POLYPHENOL INDEX (TPI) - ROSÉ DE PROVENCE



PHYSICAL CHARACTERISTICS

Aspect granules
Colour white

Solubility in water insoluble



LAFFORT
L'œnologie par nature

CHEMICAL ANALYSIS

pH at 1% in water	5 - 8	On the part of PVPP:	
Desiccation loss (%)	< 6	Water soluble fractions (%)	< 1
Ashes (%)	< 0.5	Monomers (ppm)	< 10
Arsenic (ppm)	< 3	Total nitrogen (%)	11 - 12.8
Lead (ppm)	< 2	Zinc (ppm)	< 5
Mercury (ppm)	< 1	Heavy metals (ppm)	< 10
Cadmium (ppm)	< 1	Sulphite (ppm)	< 1000

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

The treatment may be implemented at any stage of the winemaking process on juice or in wine.

DOSAGE

15 - 30 g/hL (150 - 300 ppm) for preventative treatment
30 - 80 g/hL (300 - 800 ppm) for curative treatment of oxidized must and wines.

EU Regulation: Maximum legal dose: 80 g/hL (800 ppm).

IMPLEMENTATION

Direct addition of **VINICLAR® GR** to wine or juice is possible.

Effectiveness will be optimized by swelling for one hour in 5 - 10 times its weight of water prior to the addition. The incorporation of **VINICLAR® GR** must be homogeneously performed on the entire volume of the wine or juice.

VINICLAR® GR can be used in association with other fining agents (**VEGECOLL®**, **CASEI PLUS...**).

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: 4 years.

PACKAGING

- 1 kg bags.
- 20 kg barrel.

