

FRESHPROTECT

White, Rosé, Fruit

For treatment of oxygen sensitive juice and wine

CHARACTERISTICS

Freshprotect is a proprietary IOC blend of polyvinylpolypyrrolidone (PVPP), bentonite, gum arabic and micropulverized cellulose. This formula was specifically designed to help minimize problems associated with the oxidation of polyphenols including color, bitterness and herbaceousness. These characteristics are significantly improved by use of Freshprotect. Bench trials are recommended.

RECOMMENDED DOSAGE

Juice and Wine	200-1000 ppm	20-100 g/hL	1.7-8.4 lb/1000 gal
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DIRECTIONS FOR USE

Mix Freshprotect into 10 times its weight in cool water (do not mix in juice or wine). Allow to soak for 1 hour. Then add the mixture into the tank slowly; making sure the solution is thoroughly blended into the juice or wine being treated

BENCH TRIAL PREPARATION

Prepare a 10% solution of Freshprotect by mixing 10 g Freshprotect with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL

Bench Trial Recommendations (Per 375ml bottle):

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>mL's of 10% Lab Dilution</u>
20 g/hL	1.7	0.75
40 g/hL	3.3	1.5
60 g/hL	5.0	2.3
80 g/hL	6.7	3.0
100 g/hL	8.3	3.8
130 g/hL	10.8	4.9
160 g/hL	13.3	6.1
180 g/hL	15.0	6.8
200 g/hL	16.7	7.5

Allow wine samples to settle a minimum of 24 hours before viewing results

PACKAGING and STORAGE

Dated expiration. Store in a dry odor-free environment at or below 25°C (77°F).

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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