

## **POLYCACEL**

White, Rosé, Fruit

*For treatment of oxidized juice or wine or  
for preventative treatment of browning and pinking*

### **CHARACTERISTICS**

Polycacel is an IOC blend of polyvinylpyrrolidone (PVPP), micropulverized cellulose and soluble casein for use on problem phenols associated with browning and pinking. Its proprietary formulation helps avoid the over-stripping sometimes associated with high doses of caseinates and PVPP. It can be used either preventatively or curatively in must or in wine destined for prolonged tank storage. Wine flavors and aromas are enhanced while color is improved.

### **RECOMMENDED DOSAGE**

Juice	300-700 ppm	30-70 g/hL	2.5-8 lb/1000 gal
Wine	150-300 ppm	15-30 g/hL	1.25-2.5 lb/1000 gal

### **DIRECTIONS FOR USE**

Mix Polycacel into 20 times its weight in cool water (do not mix in juice or wine). Mix well and allow to sit for 2 hours. Add the mixture into the tank slowly; making sure the addition is thoroughly blended into the juice or wine being treated.

### **BENCH TRIAL PREPARATION**

Prepare a 10% solution of Polycacel by mixing 10 g Polycacel with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL and allow to sit for 2 hours.

Bench Trial Recommendations (Per 375ml bottle):

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>mL's of 10% Lab Dilution</u>
15 g/hL	1.3	0.56
20 g/hL	1.7	0.75
30 g/hL	2.5	1.13
40 g/hL	3.3	1.50
50 g/hL	4.2	1.87
60 g/hL	5.0	2.25
70 g/hL	5.8	2.62

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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