

## **POLYCEL**

White, Rosé, Fruit

*For treatment of browning and pinking*

### **CHARACTERISTICS**

Polycel is formulated to help prevent and/or treat compounds which cause pinking and browning. A mix of polyvinylpyrrolidone [PVPP] and micropulverized cellulose, Polycel complexes with polyphenols like catechins as well as other compounds associated with pinking and browning. Polycel may also help reduce problems with atypical aging. As it is insoluble in water and alcohol it precipitates out and leaves no residue. It can be used together with bentonite and/or casein.

### **RECOMMENDED DOSAGE**

Juice	400-800 ppm	40-80 g/hL	3.3-6.7 lb/1000 gal
Wine	150-500 ppm	15-50 g/hL	1.25-4.2 lb/1000 gal

### **DIRECTIONS FOR USE**

Mix Polycel into 20 times its weight in cool water (do not use wine or juice). Mix well and allow to sit for 1 hour. Add the mixture to the tank slowly; making sure the addition is thoroughly blended into the juice or wine being treated. Depending upon the wine, Polycel may take up to a week to settle out. Rack off lees or filter after use.

### **BENCH TRIAL PREPARATION**

Prepare a 10% solution of Polycel by mixing 10 g Polycel 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
80 g/hL	6.7	3.0

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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