



POLYMUST® RANGE

FINING

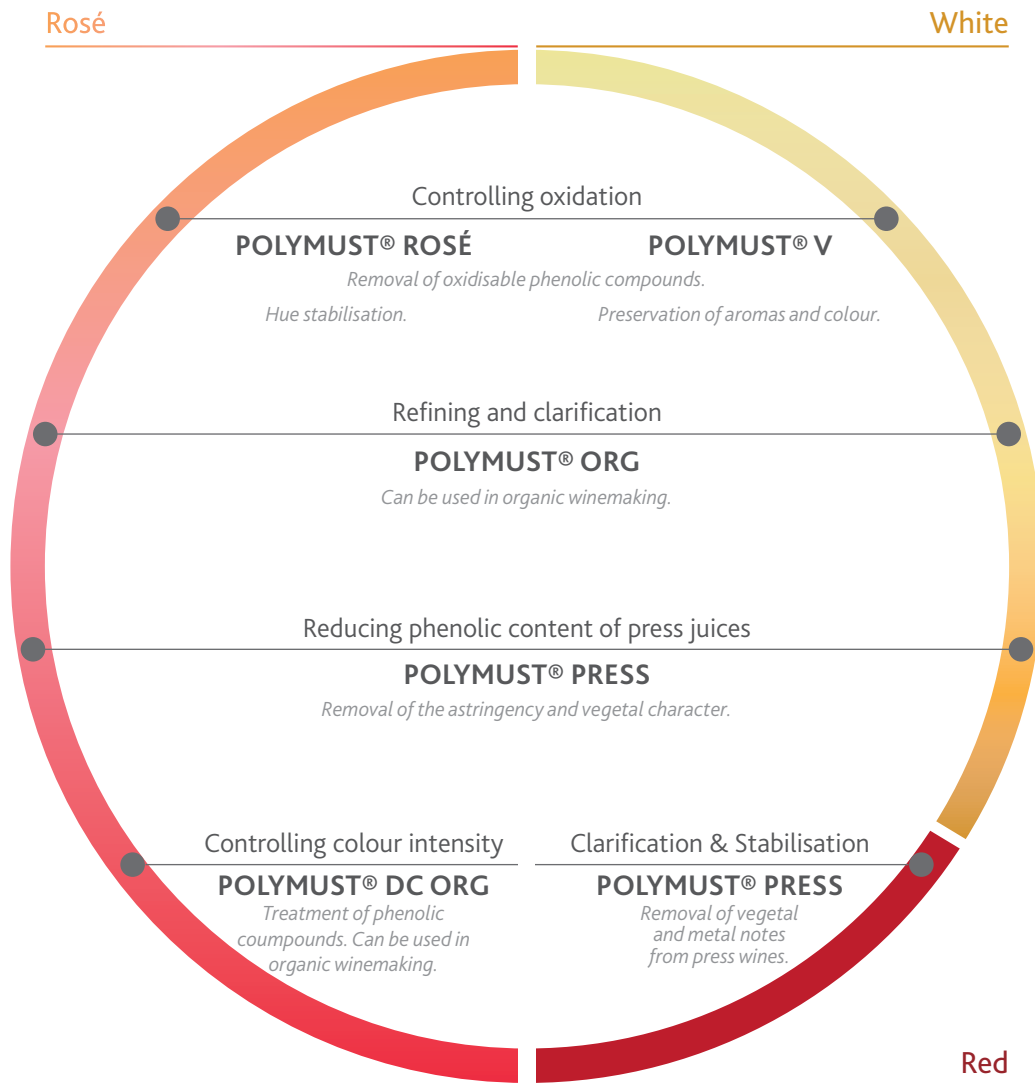
a complete range of allergen-free products for fining of wine and musts.

NAME	FORMULATION	APPLICATIONS	DOSAGE
 <p>POLYMUST® V</p>	Pea protein PVPP	Prevention of oxidation (elimination of oxidisable phenolic compounds likely to trap aromas and change colour).	30 - 80 g/hL
 <p>POLYMUST® ROSÉ</p>	PVPP Patatine	Elimination of phenol acids. Preservation of rosé must and wine hues during fermentation.	30 - 50 g/hL
 <p>POLYMUST® PRESS</p>	Calcium Bentonite PVPP Patatine	Management of the phenolic content of white and rosé press juice. Fining of red press wines.	40 - 100 g/hL (white and rosé press juice) 15 - 50 g/hL (red press wines)
 <p>POLYMUST® ORG</p>	Pea protein Calcium Bentonite	Remarkable efficiency for clarification. Compatible with the European regulation for organic winemaking R (EU) 203/2012.	20 - 60 g/hL
 <p>POLYMUST® DC ORG</p>	Pea protein Calcium Bentonite Active carbon*	Control the colour intensity of rosé wines and juices during fermentation. Compatible with the European regulation for organic winemaking R (EU) 203/2012.	20 - 120 g/hL

*The use of active carbon is under regulation. Please refer to the local regulation in force.

Positioning of the POLYMUST® range products

The research done by the LAFFORT® R&D team has led to the development of an innovative range, **allergen-free for specific fining of musts and wines.**



*The fining efficiency depends on the preparation mode and incorporation of the product in must or wine.
The LAFFORT® team is available for any further information or advice. Do not hesitate to contact us!*