

POLYLACT

Combination of PVPP, potassium caseinate and cellulose. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex.

Physical Characteristics

Aspect powder
 Colour white
 Specific gravity approx. 500g/L.

Chemical Analysis

Humidity < 7%	Lead < 2 ppm
Mineral material < 2%	Mercury < 0.5 ppm
Total nitrogen ≥ 7%	Cadmium < 0.5 ppm
Protein matter ≥ 45%	Heavy metals < 10 ppm
Arsenic < 1 ppm	

Oenological Use

Properties : preventive and curative treatment of the oxydation of white wines.
 Dosage : 15 to 70 g/hL (150 to 700 ppm).
 Preparation : mix the product in a 10 % water solution just 2 hours before use (check the label or commercial sheet for guidance).
 Remarks:

- Use an inert and clean container.
- Use the products within 4 hours after preparation.
- Do not use an opened bag.

REGULATION : check your local legislation and abide by the right dosage.
 (For information, the maximum legal dose in the EU is 240g/hL = 2400 ppm).
 Polylact contains casein, derived from milk. For the EU, the use of casein will require a specific labelling (from 31/05/2009). Concerning the other countries, please check the legislation in force.

Storage & Optimal Date of Use

- Store in original packaging at room temperature (0 to 22° C), in a dry and odourless room.
- Optimal date of use : **2 years after packing date.**

Packaging

1 kg bags (in 10 kg boxes = 10 units x 1 kg) / 10 kg bags

Safety

Check the safety data sheet



LAFFORT
l'œnologie par nature

