



Fining Agents

STABYL G

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FOOD GRADE PVPP IN GRANULATED FORM

COMPOSITION

Pure food grade PVPP (polyvinylpyrrolidone) in granulated form.

GENERAL FEATURES

Appearance: white granules, hygroscopic, with a slightly sweet odor. Completely insoluble in water, alcohol and other common solvents.

STABYL G is pure PVPP in a granulated form. The unique granulated structure prevents the formation of fine powder or dust which can cause irritation. The granulated form also facilitates dispersion during rehydration by reducing the formation of lumps.

Effective for the elimination of oxidized and oxidizable polyphenolic compounds, STABYL G is recommended for the prevention and treatment of oxidation.

Used in the preventive treatment of musts and wines, it produces wines with

- Fresher and more stable aromas over time
- More vivid color and hue
- Greater resistance to oxidation
- Longer shelf life

Used in the treatment of already oxidized musts and wines,

- Removes the oxidized note and refreshes the aroma
- Rejuvenates the coloring tone
- Reduces bitterness

When used in white must or wine it can prevent pinking (reddening of the color).

APPLICATIONS

STABYL G is particularly effective for removing oxidizable and oxidized polyphenols. Therefore, it is recommended for

- Preventing oxidation and browning in white juice and wine;
- Treating oxidized juice and wine;
- Reducing bitterness caused by phenolic compounds;
- Eliminating compounds that can combine SO₂;
- Improving the hue of oxidized wine;
- Improving aroma freshness and cleanliness;
- Reducing the content of tannins that can cause protein instability.

In some situations, **STABYL G** can be effectively combined with bentonite and potassium caseinate.

DOSAGE

Juice: 20 – 40 g/hL (1.7 – 3.4 lb/1000 gal)

Wine:

Preventing oxidation: 5 - 30 g/hL (0.4 – 2.5 lb/1000 gal)

Reducing bitterness: 2 - 20 g/hL (0.2 - 1.7 lb/1000 gal)

Treating oxidized juice and wine: 20 - 30 g/hL (1.7 – 2.5 lb/1000 gal)

Legal limits in the EU: 70 g/hL (5.6 lb/1000 gal) for beer and 80 g/hL (6.4 lb/1000 gal) for wine.

We recommend conducting preliminary laboratory trials to determine the correct dosage.

The indication supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from responsibility to use the product properly.



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INSTRUCTIONS FOR USE

Dissolve one part of **STABYL G** into 10 parts water. Let the suspension swell for 1 hour, preferably with constant stirring. Rehydration time can be shortened by using warm water (40-50°C or 104 - 122°F).

Add the resulting suspension to the juice/wine during a pumping over, using a Venturi tube or dosing pump. It is recommend to stir the suspension while introducing it into the volume to be treated.

Contact times from 1 to 2 hours are sufficient then **STABYL G** can be removed by filtration. Alternatively, the contact time can be lengthened until **STABYL G** has settled completely. For better results, **STABYL G** should be used in already fined or filtered wine and juice.

PACKAGING AND STORAGE

1 kg - 20 kg

Sealed package: keep the product in a cool, dry, well-ventilated area.

Opened package: carefully reseal and keep it as above indicated.

The product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

Product approved for winemaking by the TTB.

Legal Limit: The amount of PVPP used shall not exceed 60 g/hL.