








FINING AGENTS

STABYL

	<p>COMPOSITION Pure PVPP (polyvinylpolypyrrolidone), food grade.</p>
	<p>GENERAL CHARACTERISTICS Effective for the elimination of oxidized and oxidizable polyphenolic compounds, Stabyl is recommended for the prevention and treatment of oxidation.</p> <p>When used for the preventive treatment of must and wine, it produces:</p> <ul style="list-style-type: none"> ▪ Wines with fresher and more stable aromas over time ▪ Wines with more vivid color ▪ Wines less sensitive to oxidation and with a longer shelf life <p>When used for the treatment of already oxidized must and wine, Stabyl:</p> <ul style="list-style-type: none"> ▪ Removes oxidized notes and freshens aromas ▪ Restores color ▪ Reduces bitterness <p>In must and in white wine, it can be used for the prevention and treatment of pinking (reddening of color).</p>
	<p>APPLICATIONS Stabyl is particularly effective for removing oxidizable and oxidized polyphenols. Therefore, it is recommended for:</p> <ul style="list-style-type: none"> ▪ 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 <p>In some situations, Stabyl can be combined with bentonite and potassium caseinate.</p>
	<p>DOSAGE Dosage rates should be determined by carrying out fining and sensory evaluation. Typically:</p> <ul style="list-style-type: none"> ▪ 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: 5 - 50 g/hL (0.4 – 4.2 lb/1000 gal) <p>Legal limits in the EU: 80 g/hL (6.4 lb/1000 gal).</p>
	<p>INSTRUCTIONS FOR USE Dissolve one part Stabyl into 10 parts water. Let the suspension swell for 1 hour, preferably with constant stirring. Rehydration time can be shortened using warm water (40-50°C or 104 – 122°F). Add the resulting suspension to juice/wine during a pumping over, using a Venturi tube or dosing pump. It is recommended to stir the suspension while introducing into the volume to be treated. Contact times from 1 to 2 hours are sufficient, then Stabyl can be removed by filtration. Alternatively, the contact time can be lengthened until Stabyl has settled completely. For better results, Stabyl should be used in already fined or filtered wine and juice.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>1kg, 10kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with the following specifications: Codex CEnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. Legal Limit: PVPP used shall not exceed 60 lb/1,000 gal (719 g/hL) and shall be removed during filtration.</p>

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