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## POLYLACT

Poly lact is a blend of PVPP and casein in a cellulose base. This blend allows for more complete action on phenolic compounds, while avoiding the overstripping often associated with higher doses of either pure product. Poly lact acts evenly on all types of phenolic compounds, and can be used as both a curative and a preventative against browning and pinking in white wines and musts.

### Dosage Rates:

Cure Oxidized Musts: 30-70 g/hL = 0.3-0.7g/L = 2.5-6 lbs/1000 gal

Add at the beginning of cold settling.

Prevent Oxidation: 15-30 g/hl = 0.15-0.30 g/L = 1.2-2.5 lb/1000 gal

Use on white wines which will be exposed to long or extreme storage conditions.

### Bench Trial Preparation:

Prepare a 2% solution. Add 2 grams of Poly lact to 80 mL DI water in a 100 mL volumetric flask. When dissolved, bring to volume with DI water. Mix thoroughly and allow to “soak-up” for at least three hours before adding to samples.

### Bench Trial Recommendations:

*Per 375 ml sample:*

<u>Target Addition</u>	<u>lb/1000gallon</u>	<u>ml's of 2% Poly lact to add</u>
0.15 g/L	1.25	2.80
0.30 g/L	2.50	5.63
0.40 g/L	3.33	7.50
0.50 g/L	4.16	9.37
0.60 g/L	5.00	11.25
0.70 g/L	5.83	13.20

### Winery Use Preparation:

Prepare 3 to 4 hours before use. Slowly mix Poly lact in 20 times its weight cold water. Allow the mixture to stand for 3 hours. For enhanced homogenization, gradually add the Poly lact solution to the tank during a pumpover or good mixing.

### Packaging:

1 kg and 10 kg bags

*The information herein is 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.*