PVPP TABS

CLARIFIERS

Wine

General features

PVPP (*polyvinylpolypyrrolidone*) is a stabilizer widely used in the wine industry to prevent or correct problems related to oxidation and wine storage. Here are some of its main characteristics and actions:

- Adsorption of flavanic polyphenols: PVPP has the ability to adsorb flavanic polyphenols, such as catechins and epicatechins, which are among the substances responsible for oxidation and maderization phenomena in white and rosé wines. This helps prevent browning and oxidation-related defects.
- Improved fragrance, aroma and taste: the use of PVPP can improve the fragrance, aroma and taste of wine. By removing excess polyphenols that can cause roughness and astringency, wine becomes more balanced and palatable. This can help enhance the positive organoleptic characteristics of wine.
- Without adverse effects: PVPP is valued for the fact that, despite its polyphenol-removing action, it does not impart any off-flavor or defect to the wine. In other words, PVPP helps correct oxidation-related problems without introducing new sensory defects.
- Allergen-free: PVPP is allergen-free, which is important to ensure food safety and meet the needs of consumers with allergies or intolerances.

PVPP, however, presents a substantial problem in use: since it is a very fine, impalpable powder, it creates great dispersion during use, causing operator discomfort and product waste, as well as difficulty in dosing. The market has studied solutions in the form of pellets and granulates, but PVPP Tab is an absolute novelty, as PVPP is compressed into tablets that are easy to handle and dose, without waste or operator discomfort, with extremely rapid dispersion in water, on the order of a few seconds, thanks to PVPP's ability to absorb water.

Compression also does not require the addition of any binders, additives or co-formulants, thus allowing only pure PVPP to be used.

Composition

Pure polyvinylpolypyrrolidone in tablet form.

Dosage

20-50 g/hl in musts and white and rosé wines
10-40 g/hl as a detannizer in red wines
80 g/hl: maximum legal dose.

How to use

PVPP can be added to the must before or during fermentation, or to the wine at any stage of the process, as long as it is before the last filtration. It can be used together with the most common clarifiers, without interfering with their action.
Steep PVPP in water at a ratio of 1:10, allow to stand for 2-3 hours before adding to the mass during pumping over.
Use any other clarifiers within half an hour after adding PVPP.

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Packaging and storage

1 kg bag, 20 kg drum.
Store in a cool, dry place.
Fears moisture.

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