

## Proveget BC

Fermentation clarifier based on pea protein and bentonite mixture.

### INFORMATION

**Proveget BC** is a fermentation clarifier made from vegetable pea protein and selected bentonite. This formulation is intended to substantially improve the limpidity of recently produced wine in a shorter time, to remove oxidizable and oxidized compounds, as well as to support protein stabilization. **Proveget BC** formulation with vegetable pea protein and bentonite allows flocculation at a high speed producing more compact lees and higher yields.

Blending different types of bentonites ensures the correct elimination of proteins with greater compaction, thus reducing wine losses.

**Proveget BC** is an allergen-free product. No GMO.

### APPLICATION

Wine fining clarifier.

### ORGANOLEPTIC PROPERTIES

**Proveget BC** enhances the production of fresh wines and primary aromas.

It allows removing astringent notes, bitterness and improves balance in the mouth.

Significant decrease in absorbances at 420nm and 440nm.

**Proveget BC** preserves the wine's aromatic expression and structure.

### COMPOSITION

Pure pea-derived vegetable protein (*Pisum sativum*) and selected bentonites.

### DOSAGE

Must 40-100 g/hl

*Maximum permissible dose: 160 g/hl.*

## DIRECTIONS

---

Slowly dissolve **Proveget BC** in 10 times its weight of water, stirring continuously. Leave to stand for 2 hours.

Add to the wine and mix thoroughly.

Safety precautions:

Once dissolved, the product should be used within the same day of its preparation.

## PHYSICAL APPEARANCE

---

Fine cream powder, light vegetal aroma.

## PRESENTATION

---

15 kg Container.

## MICROBIOLOGICAL AND PHYSICOCHEMICAL PROPERTIES

EP 824 (rev.0)

Protein matter [%]	30
pH (1%)	7-9
Humidity [%]	< 8
Total count [UFC/g]	< 10 <sup>4</sup>
Yeasts and molds [UFC /g]	< 10 <sup>2</sup>
<i>E. coli</i> [UFC /g]	Absence
<i>Salmonella</i> [UFC/g]	Absence
<i>Staphylococcus aureus</i> [UFC /g]	Absence

## PRESERVATION

---

Store in the original container in a cool, dry place away from odors.

Once opened, it should be used as soon as possible.

Best before: within 3 years after bottling.

### RGSEAA: 31.00391/CR

*Product in compliance with the International Oenological Codex and Regulation (UE) 2019/934.*