

# Proveget PREMIUM

Plant protein specific for flotation.

## INFORMATION

**Proveget PREMIUM** is a plant-based clarifier obtained from pea protein through the most careful production process. The mild temperature variation causes an extraction that allows the protein to be released from the plant structures, thus providing a higher fraction of solubilized active plant protein.

This process allows a transformation of the protein, thus achieving a higher reactivity. As a result, the elimination of particles, including oxidized and potentially oxidizable elements, is accelerated. In addition, there is greater floccule density, which significantly improves the efficiency.

**Proveget PREMIUM** is a natural and non-animal product, from genetically modified organisms free materials (Non-GMO).

## APPLICATION

Dynamic must clarification.

Clarification of red and white wines.

## ORGANOLEPTIC PROPERTIES

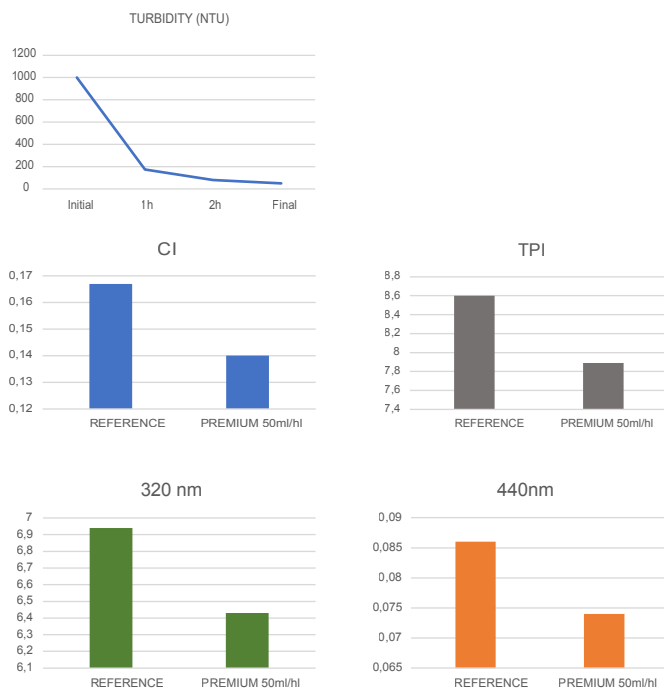
**Proveget PREMIUM** enhances the production of fresh wines and primary aromas.

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

Significant decrease in absorbances at 320nm and 440nm.

**Proveget PREMIUM** is used in wine clarification. It produces excellent clarity and superior luminosity compared to other fining agents.

### WHITE MUST FLOTATION TEST

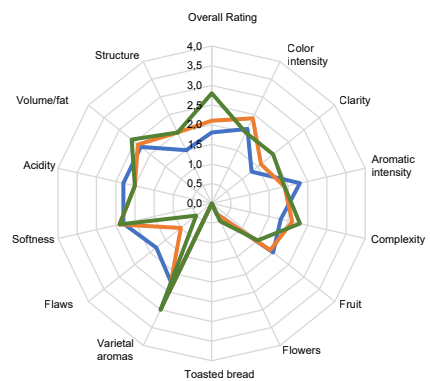


Flotation test with Proveget PREMIUM (50 ml/hl), carried out during the 2020 harvest, on must of the Airén variety with a possible alcoholic content of 10.6°

*This formulation comes from the results of the WINEBALANCE research project "Improving the colloidal structure of wine: New bioactive tools of interest."*



### WHITE WINE CLARIFICATION TEST



Control  
 Maxibent G (20g/hl)  
 Proveget Premium (100ml/hl) + Maxibent G (20 g/hl)

Clarification test carried out on white wine produced during the 2020 harvest with an alcohol content of 12.7°

## COMPOSITION

Pea protein in aqueous solution, citric acid monohydrate (E-330) and sulfur dioxide (E-220). (Contains sulfites: 2000-4000 ppm).

## DOSAGE

**Easy flotation variety:** 50 - 100 ml/hl  
(Airen, Macabeo, Sauvignon Blanc, etc).

**Difficult flotation variety:** 100- 150 ml/hl  
(Moscatel, Chardonnay, Verdejo, etc)

**Must with poor sanitary quality:** >150 ml/hl

**Clarification:** 50 - 150ml/hl

**Maximum Permissible Dose:** 833 ml/hl

*Warning: Conducting laboratory tests is recommended to determine the optimum dosage to be used, as it mostly depends on the specific properties of each wine.*

*At the indicated doses, **Proveget PREMIUM** does not cause protein instability.*

## DIRECTIONS

To improve homogenization, it is recommended to dilute the product 2-4 times its volume in wine or must.

Shake the bottle vigorously before it is opened until getting a homogeneous mixture. The product tends to decant on its own.

1. It can be directly applied to the volume to be treated.
2. Add to the total volume with dosing pump, if possible. Make sure to reach homogenization.

### Safety precautions:

- Once dissolved, the product should be used within the same day of its preparation.
- In white and rosé wines, the use of Proveget PREMIUM should be supported by the subsequent addition of Maxibent quality bentonite.

## PHYSICAL APPEARANCE

Cream white liquid.

## PRESENTATION

20 kg Container.

## PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES - EP 823 (REV 0)

Protein matter [%]	6
SO2 [ppm]	2000-4000
Density [g/l]	> 1020
Total count [CFU/g]	< 10 <sup>4</sup>
Yeasts and molds [CFU/g]	<10 <sup>2</sup>
E. coli [CFU/g]	Absence
Salmonella [CFU/25g]	Absence
S. aureus [CFU/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 2 years after bottling.

### RGSEAA: 31.00391/CR

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