

PROVEGET 100

Pure vegetable-protein fining agent.

CHARACTERISTICS

Proveget 100 is a vegetable-based fining agent derived from pure pea protein. It enhances wine limpidity and smoothes tannic astringency without altering the wine's polyphenolic balance.

Proveget 100 is recommended for premium wines, as it preserves colour, structure and aromatic expression

Proveget 100 is an allergen-free product and complies with current regulations. The raw materials used in its production are free of genetically modified organisms (GMOs).

APPLICATIONS

- Must fining in clarification or alcoholic fermentation.
- Red and white wine fining.

ORGANOLEPTIC QUALITIES

Proveget 100 preserves the wine's aromatic expression and tannic structure.

COMPOSITION

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

DOSAGE

Flotation of must	5-20 g/hL
Treatment of must in wine-making	20-50 g/hL
Wines	10-30 g/hL

Maximum Permissible Dose: 50 g/hL

Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, as this may vary widely according to each wine's individual characteristics.

*At the dosage stated, **Proveget 100** does not cause protein instability.*

INSTRUCTIONS FOR USE

1. Dissolve the **Proveget 100** in 10 times its weight of water or wine and mix thoroughly.
2. Once dissolved, add to the total volume and mix thoroughly.

Precautions for use:

- Once dissolved, the product should be used the same day.
- In white wines, **Proveget 100** should be supplemented afterwards by adding **Maxibent** high-quality bentonite.

PHYSICAL APPEARANCE

Fine cream powder with a slight vegetable aroma.

PACKAGING

1 kg and 20 kg packets.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

EP 814 (rev.3)

Total nitrogen [%]	> 10
Ash [%]	< 8
Moisture [%]	< 12
Fe [mg/kg]	< 150
Cr [mg/kg]	< 10
Cu [mg/kg]	< 35
Zn [mg/kg]	< 50
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Total count [UCF/g]	< 5·10 ⁴
<i>E. coli</i> [UCF]	Absence
<i>Salmonella</i> [UCFg]	Absence
Total coliforms [UCF/g]	<10 ²
Yeasts [UCF/g]	<10 ³
Moulds [UCF/g]	<10 ³

STORAGE

- Store in the original packaging in a cool, dry, odour-free place.
- Once open, use as soon as possible.
- Best before 3 years from packaging.

R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.