

## Proveget **QUIT**

Naturally fines and removes oxidizable polyphenols

### CHARACTERISTICS

**Proveget QUIT** provides a natural way of removing oxidizable polyphenols. It removes catechins and leucoanthocyanins, thereby preventing the wine developing oxidized tones and decreasing the need to use sulphur dioxide as an antioxidant.

It can be applied to musts made potentially oxidizable by harvesting conditions, as well as to oxidative grape varieties.

When applied to impaired wines, it recovers their original pale, straw-coloured tones. It helps improve ageing in all wines.

To achieve this effect, **Proveget QUIT** combines the electrostatic properties of vegetable protein with those of chitin-glucan, a highly charged polysaccharide. It associates with bentonite to produce rapid sedimentation and subsequent removal.

It removes potentially oxidizable elements and substantially enhances the finished wine's limpidity. It enhances lee compacting, thereby improving yield. It preserves the wine's aromatic expression and structure.

**Proveget QUIT** is a natural non-animal-derived allergen-free product. The raw materials used in its production are free of genetically modified organisms (GMOs).

### APPLICATIONS

Must and wine fining: preventive or curative treatment.

### ORGANOLEPTIC QUALITIES

Produces clean and intensely aromatic wines. Boosts wines' varietal expression and intensifies freshness by removing oxidized notes.

Significantly decreases absorbance at 420 nm and 440 nm. Enhances colour and removes oxidation notes.

Removes astringent notes and enhances balance to improve mouthfeel.

### COMPOSITION

Pure pea-derived vegetable protein (*Pisum sativum*), fungus-derived chitin-glucan (*Aspergillus niger*) and powdered bentonite.

### DOSAGE

Musts 20-80 g/hl

Wine 20-80 g/hl

Maximum legally permitted dose: 250 g/hl

### INSTRUCTIONS FOR USE

1. Slowly dissolve in 10 times its weight of water, stirring continuously.
2. Leave to stand for 3 hours.
3. Stir the solution.
4. Add to the wine and mix thoroughly.
5. Transfer after sedimentation.

#### Precautions for use:

The product once dissolved, should be used on the day of preparation.

### PHYSICAL APPEARANCE

Fine cream powder.

### PACKAGING

1-kg and 20-kg packets.

### PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 882 (REV. 2)

Protein matter [%]	20
pH (1%)	5 – 7
Moisture [%]	< 10
Total count [UFC/g]	<10 <sup>4</sup>
Yeasts and moulds [UFC /g]	<10 <sup>2</sup>
<i>E. coli</i> [CFU/g]	Absent
<i>Salmonella</i> [CFU/25 g]	Absent
<i>S. aureus</i> [UFC /g]	Absent

#### RGSEAA: 31.00391/CR

Product complies with the International Oenological Codex and EC Regulation (UE) 2019/934.

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