

# PROVEGET CLAR

Vegetable protein-based complex fining agent for white and rosé wines

## CHARACTERISTICS

**Proveget CLAR** is a vegetable protein-based preparation used to fine white and rosé wines. It produces outstanding limpidity and protein stability and effectively removes oxidized notes. **Proveget CLAR** preserves treated wines' organoleptic characteristics for longer.

**Proveget CLAR**'s bentonite fraction facilitates lee sedimentation and dissolution, while simultaneously removing unstable proteins from the wine.

## APPLICATIONS

**Proveget CLAR** removes turbidity, unstable proteins and browning, making it particularly suitable for white and rosé wines.

## ORGANOLEPTIC QUALITIES

Using **Proveget CLAR** prolongs the wine's aroma and prevents colour changes.

## COMPOSITION

Pure pea-derived vegetable protein (*Pisum sativum*), polyvinylpyrrolidone (PVPP) and powdered bentonite.

## DOSAGE

**Wine**                    **30-90 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.*

## INSTRUCTIONS FOR USE

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

## PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Protein content [%]	> 18
pH	8,5 – 10
Moisture [%]	< 10
Total count [CFU/g]	< 10 <sup>4</sup>
Yeasts and moulds [CFU/g]	< 10 <sup>2</sup>
<i>E. coli</i> [CFU/g]	Absent
<i>Salmonella</i> [CFU/g]	Absent
<i>S. aureus</i> [CFU/g]	Absent

## PHYSICAL APPEARANCE

Fine cream powder.

## PACKAGING

25-kg packs.

## STORAGE

Store in the original packaging in a cool, dry, odour-free place.

REGISTRATION: R.G.S.A: 31.00391/CR

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