

# 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 <sup>4</sup>
<i>E. coli</i> [UCF]	Absence
<i>Salmonella</i> [UCFg]	Absence
Total coliforms [UCF/g]	<10 <sup>2</sup>
Yeasts [UCF/g]	<10 <sup>3</sup>
Moulds [UCF/g]	<10 <sup>3</sup>

## 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 2022/68.*