

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 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 (1%)	8,5 – 10
Moisture [%]	< 10
Total count [CFU/g]	< 10 ⁴
Yeasts and moulds [CFU/g]	< 10 ²
<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 2022/68.