

Proveget **FINE**

Pure vegetable-protein selective fining agent.

CHARACTERISTICS

Proveget FINE is a vegetable-based fining agent derived from potato protein and designed for use in wines and musts. Its high reactivity facilitates fast and effective fining.

When used in white wines, it powerfully and selectively removes oxidizable polyphenols. In red wines, it enhances wine limpidity and smoothes tannic astringency without altering the wine's polyphenolic balance.

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

Proveget FINE 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, flotation or alcoholic fermentation.
- Red and white wine fining.

ORGANOLEPTIC QUALITIES

Proveget FINE removes easily oxidizable polyphenols to enhance white wine ageing. In red wines, it preserves aromatic expression and tannic structure.

COMPOSITION

Pure potato-derived vegetable protein (*Solanum tuberosum*).

DOSAGE

Must 3-20 g/hl

Wine 1-10 g/hl

Maximum legally permitted dose: 50g/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. Dissolve the **Proveget FINE** in 10 times its weight of water and mix thoroughly.
2. Once dissolved, add to the total volume and mix thoroughly by pumping over.

Precautions for use:

Once dissolved, the product should be used the same day.

In white wines, **Proveget FINE** should be supplemented afterwards by adding **Maxibent** high-quality bentonite.

PHYSICAL APPEARANCE

Fine cream granules with a mild characteristic aroma.

PACKAGING

1-kg and 12,5-kg packets.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Total nitrogen [%]	> 10
Ash [%]	< 8
Moisture [%]	< 12
Pb [mg/kg]	< 5
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Total count [CFU/g]	< 5·10 ⁴
<i>E. coli</i> [CFU/g]	Not present
<i>Salmonella</i> [CFU/25 g]	Not present
Total coliforms [CFU/g]	<10 ²
Yeasts [CFU /g]	<10 ³
Moulds [CFU/g]	<10 ³
SO ₂ [mg/kg]	<50
Glycoalkaloids (α-solanina y α-chaconina)	< 300

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.

RGSEAA: 31.00391/CR

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