

PROVEGET FLOT

Vegetable protein specifically designed for flotation

CHARACTERISTICS

Proveget FLOT is a fast-acting high-performance fining agent that offers an ideal alternative to animal-derived adjuvants. In fact, it even outperforms the latter as it is more effective at removing potentially oxidizable substances.

Proveget FLOT improves floccule consistency and formation speed by exploiting the electrostatic properties of vegetable protein and chitin-glucan, a highly charged polysaccharide. This accelerates removal of must particles, including potentially oxidizable elements. Improving floccule compacting also notably increases yield.

Its liquid formula ensures optimal mixing and solubilization.

Proveget FLOT is a natural product, non-animal origin. The raw materials used in its production are free of genetically modified organisms (GMOs).

APPLICATIONS

Dynamic must flotation fining.

White, rosé and red musts produced by thermovinification.

ORGANOLEPTIC QUALITIES

Proveget FLOT produces clean and intensely aromatic musts.

Proveget FLOT removes astringent notes and enhances balance to improve mouthfeel.

It significantly decreases absorbance at 440 nm. It also enhances colour and removes oxidation notes.

COMPOSITION

Pure pea-derived vegetable protein (*Pisum sativum*).
Fungal-origin glucan (*Aspergillus niger*).
Sulphur-dioxide-stabilized liquid solution.

Allergen: Contains sulphites.

DOSAGE

Flotation of must	50-200 ml/hl
Treatment of must in wine-making	200-500 ml/hl
wines	100-300 ml/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 FLOT** does not cause protein instability.*



Figure 1. Control must and must treated with 100 ml/hl of **Proveget FLOT**.

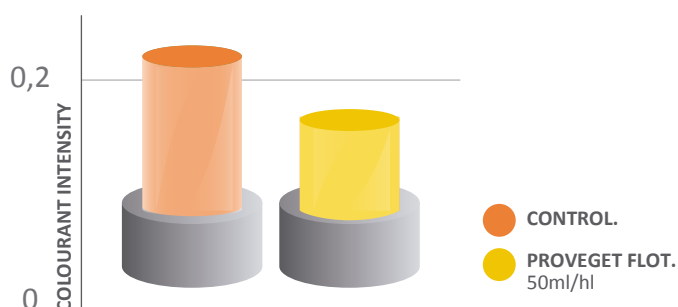


Figure 2. Decrease in colourant intensity in a control must after treatment with 50ml/hl of **Proveget FLOT**.

INSTRUCTIONS FOR USE

Ready-to-use preparation. Add directly to the total volume of must to be treated.

Precautions for use:

This product tends to settle naturally. Therefore, users are recommended to shake the container vigorously to ensure the preparation is thoroughly mixed before opening.

PHYSICAL APPEARANCE

Cream-coloured liquid.

PACKAGING

22-kg packets.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

EP 883 (REV.2)

Protein matter [%]	6
SO ₂ [ppm]	2000-4000
pH	2.5-3.5
Density [g/L]	> 1020
Total count [UFC/g]	< 10 ⁴
Yeasts and moulds [UFC/g]	<10 ²
<i>E. coli</i> [UFC/g]	Absent
<i>Salmonella</i> [UFC/g]	Absent
<i>S. aureus</i> [UFC/g]	Absent

STORAGE

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

Once open, use as soon as possible.

Best before: 2 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and Regulation (UE) 2019/934.