

ProVgreen® MUST



PLANT PROTEINS - CLARIFICATION OF MUSTS

Protein fining agent based on pea proteins specifically developed for must treatment and clarification.

FIELD OF APPLICATION

ProVgreen® MUST belongs to a range of vegetal protein-based fining products developed by Martin Vialatte Oenologie, following several years of research. In effect, it appeared important to be able to offer an efficient alternative to gelatines, while still guaranteeing consumer safety, in view of the suspicions concerning animal-origin products.

ProVgreen® MUST is specifically formulated for white and rosé must clarifications, and also for red must clarification after a thermovinification. A previously treatment with DEPECTIL CLARIFICATION is recommended (1 to 2 g/hl at the beginning of the clarification process; contact time min. 2 hours).

ProVgreen® MUST acts as a gelatine by causing flocculation and sedimentation of suspended matter, combined with a fining agent (see instructions for use). Some gross or potentially oxidizable polyphenols are eliminated with the lees, which contributes to improve the wine organoleptic qualities.

Generally, the treatment with **ProVgreen® MUST** facilitates the later filtration of wine and forms a smaller volume of lees than a fining agent of animal origin.

CHARACTERISTICS

- ◆ **ProVgreen® MUST** is made up of pea proteins, largely used in the agri-food industry. Their high protein content ensures efficient clarification.
- ◆ **ProVgreen® MUST** is presented in a light beige powder form, with almost immediate dispersion in water at ambient temperature.

INSTRUCTIONS FOR USE

Preliminary trials are essential in order to determine precisely the dosages required to obtain a satisfactory clarification and a new organoleptic balance.

Dosage : from 10 to 30 g/hL.

- On white musts, **ProVgreen® MUST** must be used in association with a fining adjuvant, either:
- a chestnut (Tanixel) or gall nut (Tanigal) tannin, by treating at a dosage 2 to 3 times *inferior* to the vegetal protein dosage; the tannin is preferably added the day before or a few hours before treatment with the vegetal protein.
 - a bentonite (Electra) by treating at a dosage 2 to 3 times *superior* to the vegetal protein dosage; the bentonite is preferably added the following day or a few hours after treatment with the vegetal protein.

Application

- ◆ Slowly dissolve 1 kg of **ProVgreen® MUST** into 10 L of water.
- ◆ Stir the suspension (homogeniser) to obtain an even solution that should be kept homogenized during the whole treatment.
- ◆ Add the suspension of **ProVgreen® MUST** slowly to the entire volume of wine to be treated during pumping over. The utilization of a metering pump or a DOSACOL is highly recommended to ensure a homogeneous distribution.
- ◆ Caution : once prepared, use **ProVgreen® MUST** within the day.

PACKAGING

- ◆ Bag of 1kg
- ◆ Bag of 2,5kg
- ◆ Bag of 15kg

QUALITY – SECURITY - ENVIRONMENT

- ◆ **Legislation :**
 - Utilization of **ProVgreen® MUST** is authorized at the maximum dose of 50 g/hL (maximum legal rate).
 - **ProVgreen® MUST** is certified in conformity with the Enological Codex and is no-GMO.
 - **ProVgreen® MUST does not contain gluten.** This product is not concerned by the European Directive 2003/89/EC about allergens labelling.
- ◆ **Traceability :** the batch number, present on all **ProVgreen® MUST** packing, makes it possible to trace back to the traceability plan in both directions (product origin through to user).
- ◆ **Security– environment :** Refer to the security data sheet available on our Web site.

STORAGE CONDITIONS

- ◆ Store full and unopened package away from light, in a dry and odourless area.
- ◆ Opened package : use rapidly.

Bibliographic references:

MARTIN A. *et al*, Les Protéines Végétales : Une nouvelle technique approuvée pour la clarification et le collage des moûts et des vins, *Revue des Œnologues* n°123, Avril 2007, page 48.