

ProVgreen® RED



OMRI®
Listed

PLANT PROTEINS - CLARIFICATION AND FINING OF RED WINES

Protein fining agent based on pea proteins specifically developed for red wine clarification and fining.

FIELD OF APPLICATION

ProVgreen® RED 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® RED is used and acts as a gelatine. The plant proteins react with suspended matter in the wines, notably with tannins, causing their flocculation and sedimentation. In her thesis, MAURY C. has shown that, just like gelatins, plant proteins precipitated selectively the most astringent tannins (tannins of high molecular weight and high galloylation rate).

- ◆ *ProVgreen® RED* allows for an efficient clarification of red wines and produces low volume of lees : up to 50% less compared to a treatment with fining agents of animal origin.
- ◆ *ProVgreen® RED* softens harsh, drying tannins while retaining the structure of high quality red wines during maturing.
- ◆ *ProVgreen® RED* facilitates the later filtration of wine.

CHARACTERISTICS

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

INSTRUCTIONS FOR USE

For enological and food industry 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 2 to 15g/100L.

Application

- ◆ Slowly dissolve 1 kg of **ProVgreen® RED** 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 solution of **ProVgreen® RED** 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 homogenous distribution.
- ◆ Caution : once prepared, use **ProVgreen® RED** within the day.

LEGISLATION

- Utilization of **ProVgreen® RED** is authorized at the maximum dose of 50 g/hL (maximum legal rate).
- **ProVgreen® RED**; no-GMO.
- In conformity with applicable regulations
- **ProVgreen® RED** **does not contain gluten.**

This product is not concerned by the European Directive 2003/89/EC about allergens labelling

STORAGE CONDITIONS

- ◆ Keep unopened packages away from light in a dry and odourless area.
- ◆ Open package: use rapidly
- ◆ Use before the best before date (BIUB) stamped on package.

Bibliographic references:

MARTIN A. et al, 2006, Les Protéines Végétales : Une nouvelle technique approuvée pour la clarification et le collage des moûts et des vins, *ROEB*

MAURY C., 2001 Etude des phénomènes impliqués dans les collages protéiques en œnologie. Thèse *ENSAM, Montpellier.*