

ProVgreen® WHITE



PLANT PROTEINS - FINING OF WHITE AND ROSE WINES

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

FIELD OF APPLICATION

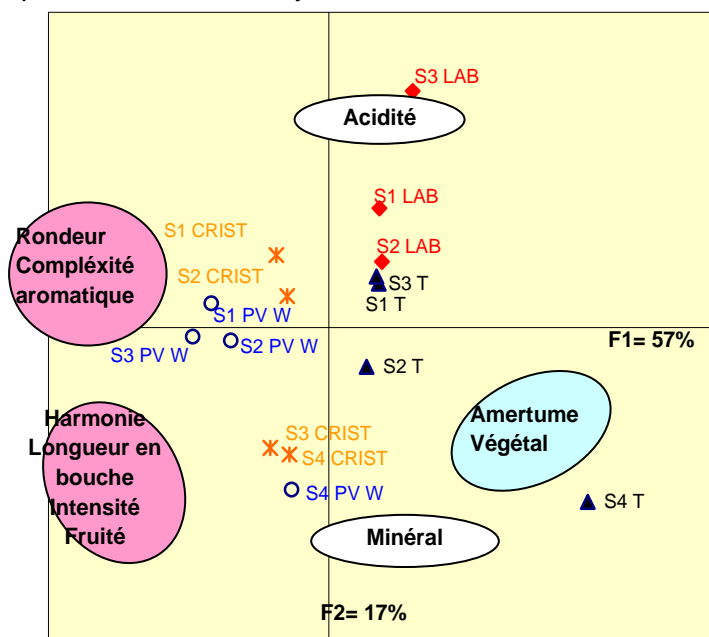
ProVgreen® WHITE belongs to a range of vegetal protein-based fining products developed by Martin Vialatte Oenologie, following several years of research.

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® WHITE has been specifically formulated for white and rosé wine fining.

ProVgreen® WHITE acts as gelatine by causing flocculation and sedimentation of suspended matter, via a fining agent (see instructions for use). Some unpleasant or potentially oxidizable tannins are eliminated, and this reaction contributes to improve wine organoleptic qualities.

- ◆ ProVgreen® WHITE clarifies wines and prepares them for filtration. The lees volumes are always lower than those obtained with traditional finings (with fining agents of animal origin or bentonite).
- ◆ ProVgreen® WHITE improves the organoleptic qualities of wines by enhancing their elegance, aromas, fruitiness and roundness. It softens the wines and removes bitterness.
- ◆ ProVgreen® WHITE can be used with sparkling base wines or still white or rosé wines alike.
- ◆ ProVgreen® WHITE respects the foaming properties of base wines and sometimes may improve their foamability.



LEGEND:

4 trial areas: S1, S2, S3 and S4

Black symbols (T): Control Wines

Blue symbols (PVW): Wines treated with 5 g/hl of ProVgreen White + 15 g/hl of Electra (Bentonite)

Orange symbols (CRIST): Wines treated with 1g/hl of Cristaline + 5 g/hl of Tanigal (Gallo-tannins)

Red symbols (LAB): Wines treated with another fining product

Figure 1: Analysis of the main components of a tasting carried out with four 2006 Muscadet:

Treatments with **ProVgreen® WHITE** or isinglass replaced the vegetal and bitter profile of the control wines with more pleasant tasting notes such as Roundness, Aromatic complexity, Length, Harmony and Fruitiness.

CHARACTERISTICS

- ◆ **ProVgreen® WHITE** is made up of pea proteins, largely used in the agri-food industry. Their high protein content ensures efficient clarification.
- ◆ **ProVgreen® WHITE** is presented in the form of a light beige powder, 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 2g/hL to 10g/hL.

- On white wines, **ProVgreen® WHITE** 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® WHITE** into 10 L of water.
- ◆ Stir the suspension (homogeniser) to obtain an even solution that should be kept homogenized during the treatment.
- ◆ Add the suspension of **ProVgreen® WHITE** 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® WHITE** within the day.

PACKAGING

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

QUALITY – SECURITY - ENVIRONMENT

- ◆ **Legislation :**
 - Utilization of **ProVgreen® WHITE** is authorized at the maximum dose of 50 g/hL (maximum legal rate).
 - **ProVgreen® WHITE** is certified in conformity with the Enological Codex and is no-GMO.
 - **ProVgreen® WHITE** **does not contain gluten**. This product is not concerned by the European Directive 2003/89/EC concerning the allergens labelling.
- ◆ **Traceability :** the batch number, present on all **ProVgreen® WHITE** 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 et des techniques vitinicoles et œnologiques* n°123, Avril 2007, page 48.