

PROVGREEN® L100

Pea protein solution in a concentration of 100 g/L.









For flotation or static clarification of must

Reduces yellow tones in the colour

Easy to use due to its liquid form



OENOLOGICAL GOALS

- Fast flocculation of suspended particles in the must, and efficitive clarification.
- More significant compaction of lees than with animal glues.
- Eliminates oxidised and oxidisable polyphenols.
- Preserves the colour of white and rosé wines.
- Contributes to aromatic freshness.
- · Also effective for wine clarification.



DOSAGE

For must: 15 to 40 cL/hL depending on the extent of oxidation, alteration or turbidity.

For wine: 5 to 15 cL/hL depending on the tannin structure.

Maximum legal dose according to current regulations: 50 cL/hL



PACKAGING







STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow to freeze.

Once opened, use up rapidly.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.



PROVGREEN® L100

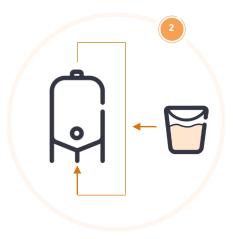


Pre-dilution and homogenisation



Shake the container vigorously before using the product!
Dilute PROVGREEN® L100.

Incorporation



Incorporate into the must or wine using a Dosacol or a dosing pump.

Homogenise well.

In flotation, suction out PROVGREEN® L100 with the dosing pump!

Precautions for use:

Product for oenological and specifically professional use. Use in accordance with current regulations.



In equivalent doses,

PROVGREEN® PURE MUST and PROVGREEN® L100

produce similar results.

For clarification using plant-based protein, winemakers can choose a product in powder or liquid form.

Impact of PROVGREEN® PURE MUST and PROVGREEN® L100 on a Chardonnay must

