

Powder gelatin

ORGANIC CLARIFYING AGENT

GELATIN OF PORCINE ORIGIN WITH HIGH GELLING POWER (80-100 BLOOM), HOT SOLUBLE

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free. Conforms to EC Reg. 853 and EC Reg. 2073/2005.

For the clarification of musts and wines

The powder gelatin is obtained in such a way as to have high molecular weight, and therefore good gelling power and high density of the surface charge. These characteristics make it particularly suitable for the clarification of musts, both red and white, in which you get a rapid drop in turbidity and the formation of compact sedimentation.

For the clarification of wines

In white and rosé wines, treatment with Powder Gelatin, combined with bentonite (Pentagel, E-Benthon Extra) or silica sol (xiles), easily removes unstable oxidised phenolic compounds, often the cause of a reduction in chromatic characteristics.

Powder Gelatin is also used in treatments with ferrocyanide.

In the clarification of musts and juices

In must clarification, in combination with bentonite (Pentagel, E-Benthon Extra) or silica sol (xiles), we get the clarification of must and the effective reduction of phenolic substances in general.

Also in juices, clarification with Powder Gelatin, generally preceded by enzymatic processes, allows for a reduction of phenolic compounds and consequently a greater stability of the colour component to the oxidation processes.

Composition

Food gelatin of porcine origin.

Characteristics

Appearance: Granules and powder.

Colour: Yellow.

Dosage

5-15 g / hl in musts and red wines.

3-10 g / hl in white and rosé wines.

5-30 g / hl in juices and vinegar.

How to use

Dissolve the Powder Gelatin in water at 40 ° C (ratio of 1:20) by stirring continuously, use immediately before the product gels.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Warnings

To be used preferably in association with bentonite or silica sol, in order to avoid the phenomena of over-fining.

Take care to completely mix the must or wine within the day.

Pack sizes

Code 115002 - 1 kg packs

Code 115200 - 25 kg bags



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