

PURE GELATIN

in powder

DESCRIPTION

PURE GELATIN is an animal-type gelatin derived from partial hydrolysis of connective tissues of animal origin.

Pork rinds.

Food classified as GMO-free and compliant with regulations 2004/852, 2004/853, 2005/2073 and 2007/1243/EC.

CHEMICAL-PHYSICAL AND MICROBIOLOGICAL ORGANOLEPTIC CHARACTERISTICS

Appearance:	Powder/Granules	Proteins:	>85%
Color:	Straw Yellow	Lipids:	<0,1%
Flavor:	Neutral	Residual Moisture:	<13%
Odor:	Neutral absence of unpleasant odors	Ash:	<2%
Total Bacterial Load:	<1000/gr	Hydroxyproline:	12 ± 2%
E. Coli:	abs/10 gr	Sulfur Dioxide:	<50 mg/Kg
Sulfite Reducing Spores:	<10/gr	Hydrogen Peroxide:	<10 mg/Kg
Salmonella:	abs/10 gr	Total Heavy Metals:	<40 mg/Kg
Bloom AOAC:	80 ± 100	As:	<1 mg/Kg
Viscosity:	21 ± 5 mP	Cu:	<30 mg/Kg
Clarity:	<100 NTU	Pb:	<5 mg/Kg
pH:	4,5 – 6,0	Zn:	<50 mg/Kg
Isoelectric Point:	7 – 9,5	Fe:	<50 mg/Kg
Granulometry:	16 mesh	Hg:	<0,15 mg/Kg
		Cd:	<0,5 mg/Kg
		Cr:	<10 mg/kg

COMPOSITION

Gelatin of pork origin.

APPLICATION

Gelatin is indicated in treatments where elimination of the low molecular weight phenolic component, responsible for bitter notes, is required. It particularly preserves the aromatic expression of wines.

INSTRUCTIONS FOR USE

Add the gelatin after dissolving in hot water (40°C) in a 1:10 ratio, slowly and performing vigorous mixing for 15/20 minutes.

EXPERTI srl

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Usage limitations:

- For wine treatment, the maximum usage limit of chitosan is 100 g/hl;
- For wine treatment, the maximum usage limit of chitin-glucan is 100 g/hl;
- For treatment of musts and white wines and rosé wines, the usage limit of yeast protein extracts is 30 g/hl and for red wine treatment 60 g/hl.

DOSAGES

Usage dose from 6 to 10 g/hl.

PACKAGING

1 Kg and 25 Kg packages

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Open package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with suitable industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.