

LIQUID GELATIN

DESCRIPTION

Concentrated liquid gelatin at 15% with high flocculating, detannizing and clarifying action that is fully expressed in wine with maximum effectiveness.

It is an animal-type gelatin, derived from partial hydrolysis of connective tissues of animal origin.

The gelatin, provided with veterinary declaration, is from certified origin, classified as GMO-free and produced in compliance with regulations 853/2004/EC in a facility with Ministerial Recognition. The hygiene and health controls required by Italian laws on the matter are conducted in compliance with the provisions of regulation 853/2004/EC.

It is also a product subjected to sterilization treatment as provided by company procedures.

COMPOSITION

Gelatin.

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.

USAGE INSTRUCTIONS

Add the gelatin directly or after dissolving in water 1:1, slowly and performing vigorous mixing for 15/20 minutes.

DOSAGE

Usage dose from 30 to 60 ml/hl.

PACKAGING

1 Kg, 25 Kg and 1000 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.