GELATINE 30%

Product description

A 30 % solution of edible gelatin developed specifically for beverages treatment, which has been acid processed. It clarifies wine, fruit wine and other beverages. It can be directly added, which represents a considerable technical advantage. There is no need for time-consuming preparation.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Gelatin fining should be carried out as combined fining with kieselsol to avoid precipitation of residual proteins. This optimises the application and clarification is more effective.

Dosage and use
The quantity to be dosed should preferably be ascertained through a preliminary test.

Use	Dosage
Healthy juice, normal turbidity	15 - 30 ml/100 L
Süßreserve and young wine	30 - 50 ml/100 L
Elevated turbidity	40 - 50 ml/100 L

Generally speaking, silica sol (kieselsol) is added first, then gelatine 30%. In case that in addition to clarification, intrusive tannins are to be precipitated gelatine 30% is added first, then silica sol (kieselsol).

The ratio of kieselsol to gelatine 30% should be optimised through preliminary tests. A typical ratio is 1 part kieselsol to 0.9 parts gelatine 30%:
50 mL kiselsol /100 L + 45 mL gelatine 30% /100 L

Storage
Protect from frost due to risk of gelification. Containers which have been opened should be immediately tightly sealed.

VINOFERM®

GELATINE 30%

Product Specification (art. 005.041.1 & art. 005.041.100)

Description: Acid-processed liquid gelatine
Composition : Water, gelatin, citric acid (E330), sulphur dioxide E220

Parameter	Conforming Values	Non-conforming
Appearance	Yellow solution	Non corresponding
Odour	Slight smell of sulphur dioxide (SO_2)	Non corresponding
pH – Value	3.0 – 4.0	< 3.0 / > 4.0
SO_2 Content	3000 – 4000 mg/l	< 3000 mg/l / > 4000 mg/l
Dry matter content	≥ 28%	< 28%
Density	1.095 – 1.105 g/l	< 1.095 g/l / > 1.105 g/l

Values for information purpose according to OIV	
Parameter	**Value**
SO_2	< 50 ppm
Zinc	< 50 ppm
Arsenic	< 1 ppm
Lead	< 5 ppm
Cadmium	< 0.5 ppm
Mercury	< 0.15 ppm
Coliforms	Absent in 1 g
Clostridies	Absent in 1.0 g
Escherichia Coli	Absent in 1.0 g
Salmonella	Absent in 25 g
Total plate count	< 1000 CFU/g
Staphylococcus (S. aureus)	Absent in 1 g

This product is admitted in the European Union according to EU regulation 2019/934 for the treatment of wine.
User must check compliance with national regulations.