

Istant Gel 45

LIQUID GELATIN

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

Pure gelatin solution with a high concentration, suitable for clarifying treatments of musts and wines. The procedure with which the product is obtained ensures the physical stability of the solution over time.

In the clarification of musts: to prevent oxidation reactions

Istant Gel 45 carries out its action by reacting with tannins present in musts and wines, the interaction causes the formation of large flocules that fall, allowing the clarification of the product.

In the removal of the tannins you achieve greater product stability in respect to oxidative alterations, such as browning or maderisation; In addition, Istant Gel 45 also reacts with trivalent iron, and can therefore complete the treatment with potassium ferrocyanide.

Istant Gel 45 is, therefore, a valuable adjunct to be used in the process of must clarification, especially if it is particularly tannic, or to complete a spontaneously insufficient clarification. Its use has proved valuable in situations where normal gelatins have proved unsatisfactory.

The lees formed as a result of the addition of Istant Gel 45 is extremely compact and can be easily removed. To get faster and effective clarifying action it is a good idea to use Istant Gel 45 in combination with E-Benthon Super or Pentagel.

For the removal of tannins from wines

In wines the use of Istant Gel 45 allows you to remove high molecular weight tannins that are responsible for the astringency, this is why the use of Istant Gel 45 makes it possible to achieve excellent results in the treatment of wines that are particularly tannic.

Composition

Animal gelatin 45% stabilised with preservatives:
E220 Sulphur dioxide 0.35%.

Characteristics

Appearance: liquid.

Colour: golden yellow.

Dosage

5-30 g/hl according to the type of wine.

How to use

Dilute the desired amount of Istant Gel 45 properly in water and slowly add to the wine.

Pump over with care. Istant Gel 45 can also be used directly, by adding in a thin stream to the wine.

Storage

When correctly closed in the original packaging and stored in a dry environment, this product maintains its characteristics for a long period of time.

Pack sizes

Code 115850 - 25 kg canisters

Code 115922 - 1100 kg barrels

