

Atomised Gelatin

ORGANIC CLARIFYING AGENT

ATOMISED GELATIN WITH HIGH LEVEL OF HYDROLYSIS, COLD 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

Improves the balance of flavours

This type of gelatin is particularly suited when, together with bonding, the primary purpose is to achieve a good tannic balance. Indeed the action of G Atomised Gelatin is particularly effective in the removal of tannins responsible for astringency and a bitter taste. In the treatment of young red wines, Atomised Gelatin is therefore a valuable adjunct for eliminating an excess of astringency, due to tannins with a low molecular weight. In pressed red wines there is an effective action towards tannins, responsible for the herbal taste and bitter notes, derived mainly from the grape seeds.

In the clarification of musts and juices

During must clarification, when combined with bentonite (Pentagel, E-Benthon Extra) or silica sol (xiles), we achieve must clarification and an effective reduction of phenolic substances in general.

Juice clarification with Atomised Gelatin, generally preceded by enzymatic activity, also permits a reduction in phenolic compounds and consequently greater colour component stability towards the oxidation processes.

The convenience of use, due to the absence of gelling power, makes the Atomised Gelatin easily usable in flotation, a process which requires the availability of large amounts of gelatin solutions ready for use.

Composition

Food gelatin of porcine origin.

Characteristics

Appearance: powder

Colour: yellow

Dosage

5-25 g/hl depending on the type of wine

How to use

Dissolve the Atomised Gelatin in water (1:10 ratio) stir continuously, allow to stand and mix well before putting it into the must or wine. The solution must be kept in a perfectly clean container, with 10 mg/hl of SO₂, and used within the same day.

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.

Warning

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

Pack sizes

Code 113802 - 1 kg packs

Code 114400 - 20 kg bags



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