

Istant Gel

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.

Must clarification

The clarification treatment of musts carried out with Istant Gel allows the rapid decrease of turbidity of the juice and the sediment that forms on the bottom of the tank is easily separable from the clear part. The action of Istant Gel is particularly directed to the phenolic substances, in this way the clarification makes it possible to achieve greater stability in regard to oxidative alterations.

To get faster and effective clarifying action it is a good idea to use Istant Gel in combination with Xiles Special, E-Benthon Super or Pentagel.

Treatment of wines

In wines that are excessively astringent the use of Istant Gel allows you to remove the tannins responsible for this flaw, by bringing more balance to the organoleptic profile of the product.

The reaction with ferric iron makes it possible to use Istant Gel as an adjunct in the treatment with potassium ferrocyanide.

Composition

Animal gelatin 30% stabilised with preservatives:
E220 Sulphur dioxide 0.5%.

Characteristics

Appearance: liquid.

Colour: golden yellow.

Dosage

5-15 g / hl as an adjuvant for clarification.

15-30 g / hl as a colour stabiliser in red wines.

30-80 g / hl as tannin-remover according to the content of tannin.

How to use

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

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

Storage

When closed in the original packaging at room temperature, the product retains its original features for more than a year.

Packaging

Code 115600 - 1 kg jars

Code 115800 - 25 kg canisters

