

Mixgel SA

POLYCOMPOUND CLARIFYING AGENT

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

High performance, polycompound clarifying agent to treat musts, wines and juices.

Complex formula to optimise the clarification phase

Mixgel SA is a product that has been created to improve the clarification operations both in terms of time and yield.

The balanced relationship between the protein components and mineral components present in Mixgel SA permits the formation of heavy particles that encompass the fractions that are responsible for the product's cloudiness and instability, dragging them down to the bottom.

In particular, the gelatin and caseinate react with the more instable phenolic substances removing them; the egg albumin is instead active in relation to the excess tannin.

Bentonite and colloidal silica have a fundamental purpose in precipitating the proteins present, including the polyphenol oxidase, which is particularly abundant in grapes that have been struck by sour rot.

The role undertaken by Mixgel SA in treating the musts, wines and juices is therefore not limited to clarification but permits these products to be stabilised in relation to protein cloudiness and the oxidation of colouring material. Lastly, elimination of the colloidal components considerably increases the filtering capacity of the products treated with Mixgel SA.

The careful choice of raw materials

The choice of raw materials and the correct relationship between the Mixgel SA constituents safeguard the products treated from the appearance of unwanted aromas; furthermore, the use of this clarification process leads to the formation of a compact dreggy residue and reduced volume.

Composition

Activated bentonite, gelatin, potassium caseinate, colloidal silica, egg albumin.

Characteristics

Appearance: powder

Colour: beige

Dosage

40-50 g/hl in clouded wines.

70-100 g/hl in turbid wines and vinegars.

100-150 g/hl in very turbid young wines and musts.

How to use

Dissolve Mixgel SA in cold water (1:10 ratio) and stir thoroughly.

Rehydrate for 4-6 hours, stir thoroughly and add in a thin stream to the mass during pump-over.

Storage

If kept in its original packaging and in a dry place, this product will maintain its characteristics for more than a year.

Pack sizes

Code 118017 - 1kg packs

Code 118020 - 20kg bags



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