



MEDIUM HYDROLYSIS DEGREE LIQUID GELATIN FOR THE CLARIFICATION OF QUALITY MUSTS AND WINES

COMPOSITION

Food grade gelatin in aqueous solution, microbiologically stabilized with sulfur dioxide.

GENERAL FEATURES

CLARGEL is a liquid gelatin with a medium-high molecular weight, strong positive charge, and great clarification capacity.

It is indicated for the clarification of static musts, as well as musts using flotation (when used with counterfining agents such as Sil Floc, Pluxbenton N, Bentolit Super or Tanenol Clar).

It can be used for the clarification of white and rosé wines where it ensures a fast and complete clarification.

In well-structured red wines, it eliminates more harsh and aggressive tannins and contributes to overall balance.

Due to its physio-chemical properties, CLARGEL can be used as an alternative to warm soluble gelatin with which it shares similar application characteristics, but with the advantage of having a greater range of use. For this reason, and for those who want to avoid the use of allergenic compounds, CLARGEL can be used as an alternative to egg albumin.

APPLICATIONS

Static clarification and flotation of musts

Clarification of white and rosé wines

Clarification of red wines

DOSAGE

40-150 mL/hL (1.5-5.7 L/1,000 gal) for musts

20-50 mL/hL (0.75-1.9 L/1,000 gal) for white and rosé wines

50-150 mL/hL (0.75-5.7 L/1,000 gal) for red wines

INSTRUCTIONS FOR USE

For static clarification, add directly to must or wine, preferably using a dosing pump or Venturi tube, during a pump over where at least half of the volume to be treated is circulated.

For flotation, add using dosing pumps.

To choose the correct dosage level, and to avoid problems of over-finishing, preliminary laboratory clarification trials with Clargel are recommended, alone or with other clarifiers.

PACKAGING AND STORAGE

1 L bottle

25 kg keg

Sealed package: keep the product away from sunlight, in a cool, dry, well-ventilated area, at temperatures above 10 °C (50°F).

Opened package: carefully reseal the package and keep it as above indicated.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking in accordance with:

Reg. (CE) N. 606/2009

The average density of CLARGEL is 1.035 kg/dm³.

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting necessary safety precautions or from the responsibility to use the product properly.