



# **GOLDENCLAR**

## **FOOD GRADE GELATINE IN SHEETS**

### COMPOSITION

Gelatine in sheets

### GENERAL FEATURES

Appearance: very pure and high quality, golden sheet food grade gelatine  
GOLDENCLAR is a gelatine that is soluble in hot water. It is composed of high molecular weight protein chains and has a high surface charge. Given its physical and chemical characteristics it has a great clarifying capability and is effective for colloidal stabilization of wines.

*In red wines* it reduces the overall sensations of dryness and astringency, without affecting taste, balance and structure. It is recommended for the treatment of medium- to -long-term aging wines that are already well-balanced.

*In white wines* it can be used in combination with Pluxcompact, Sil Floc or Enartis Tan Clar to improve aromatic cleanliness, clarity and filterability. In particular, it is suitable for clarifying full-bodied white wines and those aged in wood.

GOLDENCLAR can be used as an "allergen free" alternative to egg albumin. Its applications are quite similar, but it is not considered to be an allergenic product, GOLDENCLAR is not subject to the labelling obligations required by the 2007/68/CE Directive.

### APPLICATIONS

Clarification of quality white and red wines while respecting the sensory and structural balance.

- Medium and reserve red wines
- Full bodied and wood aged white wines
- Fortified wines
- Fining to reach colloid stability, maintaining wine integrity

### DOSAGE

2-5 g /hL (0.2-0.4 lb/1000 gal) for white wine and fortified wine

6-15 g/hL (0.5- 1.2 lb/1000 gal) for red wine

At recommended dosages, GOLDENCLAR typically does not cause over fining, however it is recommended to carry out preliminary laboratory tests with increasing product dosages and, when necessary, combined with other fining agents.

### INSTRUCTIONS FOR USE

Hydrate the sheets in hot water, 40°C (104°F), in a 1:20 ratio. Mix well to ensure complete gelatine dissolution. Add the solution to the volume to be treated using Venturi tubes or dosing pumps.

Warning: The GOLDENCLAR solution prepared as above forms a gel at temperature below 20 °C (68°F), therefore it is recommended to keep the solution warm before application. The prepared gelatin solution cannot be stored and must be used immediately.

### PACKAGING AND STORAGE

1 kg box

Sealed package: keep in a cool, dry, well-ventilated area.

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

The product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking, in accordance with:

Regulation (CE) N. 606/2009