








FINING AGENTS

GOLDENCLAR

Food grade gelatin in sheets

	<p>COMPOSITION Food grade gelatin. Contains E220 Sulfur dioxide.</p>
	<p>GENERAL CHARACTERISTICS Goldenclar is a warm soluble, high molecular weight gelatin with a large surface charge. Due to its physical and chemical characteristics, it has great clarifying capacity and is effective for the colloidal stabilization of wine.</p> <p>In red wine, it helps reduce dryness and astringency while respecting balance and structure. It is recommended for treatment of well-balanced medium-long term aged wines.</p> <p>In white wines, it can be used in combination with Pluxcompact, Sil Floc or EnartisTan Clar to improve aromatic cleanliness, clarification and filtration. It is specially recommended for the clarification of full-body and barrel aged white wines.</p> <p>Goldenclar can be used as an "allergen free" alternative to egg albumin: applications are very similar but since it is not considered an allergenic product, Goldenclar is not required to be listed on the label.</p>
	<p>APPLICATIONS Clarification of quality white and red wines while respecting sensory balance and structure:</p> <ul style="list-style-type: none"> ▪ Medium-long term aged red wines ▪ Full bodied and barrel-aged white wines ▪ Fortified wines ▪ Colloid stabilization
	<p>DOSAGE White wine: 2-5 g/hL (0.16–0.4 lb/1,000 gal) Red wine: 4-15 g/hL (0.32-1.2 lb/1,000 gal)</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage and to avoid over-fining.</p>
	<p>INSTRUCTIONS FOR USE Rehydrate in 20 parts water at 40°C (104°F). Stir until a homogeneous solution is obtained. Add uniformly to wine during pump-over, preferably using a metering pump or Venturi tube. Best results are obtained by adding the product to at least half of the volume to be treated.</p> <p>Warning: Goldenclar solutions gel at temperatures below 20°C (68°F). Keep the solution warm before application. Goldenclar solution cannot be stored and must be used immediately.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Oenologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.