



HYDROCLAR 45

LIQUID GELATIN

COMPOSITION

45% solution of food grade gelatin stabilized with sulfur dioxide.

GENERAL FEATURES

Aspect: **HYDROCLAR 45** is a clear, amber-colored solution with an odor of sulfur dioxide.

Enartis' production and purification process produces gelatins with different degrees of hydrolysis. This process determines both the final concentration and the application.

HYDROCLAR 45 is an extremely hydrolyzed gelatin with a low charge density. It is highly effective in removing tannin. Its main application is the treatment of juice and wine with high polyphenols content, produced by strong pressing and long maceration.

When used for the clarification of white juice and wine produced from macerated grapes, grapes naturally rich in polyphenols or coming from the last press fractions, it reduces polyphenols content and sensitiveness to oxidation and improves clarity.

In press red wines, it reduces astringency and balances the palate.

In young red and rosé wines, it reduces the sensations of dryness and forefront astringency.

APPLICATIONS

- In conjunction with Sil Floc, Enartis Tan Clar, Pluxbenton N, Bentolit Super and Pluxcompact for the clarification (and flotation) of press white juice and wine or white juice and wine rich in polyphenols.
- Clarification press red wines, for improving clarity, filterability and for reducing the astringency.
- Clarification of young red wines and rosé for reducing the forefront astringency.

DOSAGE

Juice: 10 - 25 mL/hL (0.38-0.95 L /1,000gal)

White wine: 7 - 15 mL/hL (0.26 - 0.57 L/1,000gal)

Red wine: 20 - 40 mL/hL (0.38 - 1.5 L/1,000gal)

The product adds negligible amounts of SO₂ (10 mL/hL of **HYDROCLAR 45** produces less than 1 mg/L SO₂).

INSTRUCTIONS FOR USE

Add **HYDROCLAR 45** directly to wine or must. To enhance the clarifying effect, add gelatin gradually and evenly to the wine to be treated, preferably using a Venturi tube or a dosing pump, into at least half of the total volume.

To identify optimal dosages and to avoid over-fining, carry out preliminary fining trials in the laboratory using incremental doses of gelatin, alone or combined with other fining agents.

PACKAGING AND STORAGE CONDITIONS

25 kg jug - 1,000 kg tank

Sealed package: keep in a cool, dry and well-ventilated area, away from light, at temperature above 10°C (50°F).

Opened package: carefully reseal and keep as indicated above.

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 HYDROCLAR 45 is 1.160 kg/dm³.

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