








FINING AGENTS

HYDROCLAR 45

Liquid gelatin

	<p>COMPOSITION 45% solution of food grade gelatin stabilized with sulfur dioxide.</p>
	<p>GENERAL CHARACTERISTICS 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 polyphenol content resulting from 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 from the last press fractions, it reduces polyphenol 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.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ In conjunction with Sil Floc, EnartisTan Clar, Pluxbenton N, Bentolit Super and/or Pluxcompact for the clarification (and flotation) of press white juice and wine or white juice and wine rich in polyphenols. ▪ Clarification of press red wines for improving clarity and filterability and for reducing astringency. ▪ Clarification of young red and rosé wines for reducing forefront astringency.
	<p>DOSAGE Juice: 10 - 25 mL/hL (0.4-1 L/1,000 gal) White wine: 7 - 15 mL/hL (0.27-.6 L/1,000 gal) Red wine: 10 - 40 mL/hL (0.4-1.5 L/1,000 gal) 10 mL/hL of Hydroclar 45 provides less than 1 mg/L SO₂.</p>
	<p>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 avoid over-fining, carry out preliminary fining trials in the laboratory using incremental doses of gelatin, alone or combined with other fining agents.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 20 kg, 1,000 kg Sealed package: store away from light in a cool, dry, well-ventilated area at a temperature higher than 10°C (50°F). Open package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Œnologique International Product approved for winemaking in accordance with: Reg. (UE) N. 934/2019 <u>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.</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.