



# PULVICLAR S

## **WARM-SOLUBLE GRANULATED GELATIN**

### COMPOSITION

Ultra-pure, food grade, granulated gelatin.

### GENERAL FEATURES

Odorless, tasteless, preservative-free. Soluble in warm water. **PULVICLAR S** is characterized by its high molecular weight and high charge density.

### APPLICATIONS

**PULVICLAR S** is a highly effective clarifier recommended for clarifying juice and white wines in conjunction with SIL FLOC, PLUXBENTON N, BENTOLIT SUPER and ENARTIS TAN CLAR.

In quality red wines, **PULVICLAR S** improves clarity and filterability. It can also be used to eliminate excess astringency at the end of the palate without reducing structure.

### DOSAGE

4 - 10 g/hL (0.3-0.8 lb/1000 gal) in juice and white wines.

8 - 15 g/hL (0.7-1.2 lb/1000 gal) in red wines.

### INSTRUCTIONS FOR USE

Slowly dilute one part **PULVICLAR S** into 20 parts hot water (40-45°C or 104-113°F), stirring continuously. The resulting solution cannot be stored and must be used immediately. To identify optimal dosages and to avoid over-fining, carry out preliminary laboratory using incremental doses of gelatin, alone or combined with other fining agents. To enhance the clarifying effect, add gelatin gradually and evenly to wine to be treated, preferably using a Venturi tube or a dosing pump, into at least half of the total volume.

### PACKAGING AND STORAGE

1 Kg bag

20 Kg bag

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

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

### MAIN PHYSICAL-CHEMICAL FEATURES

20% sol.	Appearance:	clear or slightly opalescent
	turbidity (NTU):	< 40
	color:	yellow-amber
	odor at 40°C:	characteristic
	pH:	4 - 7

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