








FINING AGENTS

PULVICLAR S

Warm-soluble granulated gelatin

	COMPOSITION High molecular weight food grade gelatin. Contains E220 Sulfur dioxide.
	GENERAL CHARACTERISTICS Pulviclar S, a warm-soluble gelatin, is characterized by its low degree of hydrolysis and high charge density. Due to its physical and chemical properties, it is an excellent clarifier and effective for the clarification of must and white and rosé wines in combination with Sil Flocc, Pluxbenton N, Bentolit Super, Pluxcompact and EnartisTan Clar. In red wines, it performs a finishing action by removing tannins and helps reduce dryness and astringency while respecting balance and structure. It is recommended for the treatment of well-balanced, medium-long term aged wines. It can also be used as an "allergen free" alternative to egg albumin.
	APPLICATIONS <ul style="list-style-type: none"> ▪ In conjunction with bentonite, silica sol or tannin for the clarification of juice. ▪ White and rosé wines. ▪ Flotation. ▪ Clarification of red wines. ▪ Softening of medium-long term aged red wines or for reducing forefront astringency.
	DOSAGE <ul style="list-style-type: none"> ▪ Must and cloudy wines: 5-15 g/hL (0.5-1.2 lb/1,000 gal) ▪ White and rosé wine: 2-5 g/hL (0.16-0.4 lb/1,000 gal) ▪ Red wine: 4-10 g/hL (0.32-0.8 lb/1,000 gal)
	INSTRUCTIONS FOR USE Dissolve in 20 parts water at 40°C (104°F). Mix well to completely dissolve gelatin. Add uniformly to must or wine during pump-over, preferably using a metering pump or Venturi tube. Gelatin solution cannot be stored and must be used immediately. Preliminary laboratory trials are recommended to determine the correct dosage and to avoid overfining.
	PACKAGING AND STORAGE CONDITIONS 1 kg, 20 kg Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.
	COMPLIANCE The product is in compliance with the following specifications: Codex CEnologique International Product approved for winemaking in accordance with: Regulation (EU) 2019/934 and subsequent amendments. Product approved for winemaking by the TTB in accordance with 27 CFR 24.246. Legal Limit: N/A

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.