



GOLDENCLAR INSTANT

HIGH MOLECULAR WEIGHT, FOOD GRADE, COLD SOLUBLE GELATIN

COMPOSITION

Pre-hydrated food grade gelatin with high molecular weight.

GENERAL FEATURES

Micro-granulated, extremely pure, high quality food grade gelatin. GOLDENCLAR INSTANT is a high molecular weight gelatin which uses a unique activation treatment during production to increase its already high surface charge and eliminate the need for rehydration in hot water.

GOLDENCLAR INSTANT has excellent clarification capacity and is highly effective for colloidal stabilization of wines.

In red wines, it reduces overall sensations of dryness and astringency, without affecting taste, balance and structure. It is recommended for the treatment of medium-to-long-term ageing wines that are already well-balanced.

In white wines, it can be used in combination with Pluxcompact, Sil Floc or Tan Clar to improve aromatic cleanliness, clarity and filterability. In particular, it is suitable for clarifying full-bodied white wines and those aged in wood.

GOLDENCLAR INSTANT can be used as an "allergen free" alternative to egg albumin. Its applications are quite similar, but it is not considered to be an allergenic product. GOLDENCLAR INSTANT is not subject to the labeling obligations required by the 2007/68/CE Directive.

APPLICATIONS

GOLDENCLAR INSTANT is suitable for fining full-bodied white and red wines while respecting their sensory and structural balance. It is also recommended when the sole purpose of fining is to eliminate unstable colloids.

- Red wines destined for ageing
- Full-bodied white and rosé wines
- Fortified wines
- Fining to reach colloid stability, maintaining wine integrity

DOSAGE

White and fortified wines: 2-8 g/hL (0.2 – 0.7 lb/1000 gal)

Medium-to-long-term ageing red wines: 4-12 g/hL (0.3 – 1.0 lb/1000 gal)

At recommended dosages, GOLDENCLAR INSTANT typically does not cause over fining, however it is recommended to carry out preliminary laboratory tests with increasing product dosages and, when necessary, combined with other fining agents.

INSTRUCTIONS FOR USE

Dissolve one part GOLDENCLAR INSTANT into 20 parts water at room temperature (while hot water use is not necessary, it does increase gelatin activity and fluidity). Stir carefully to avoid lumps. Add uniformly into the wine during pump-over, preferably using a Venturi tube. The prepared gelatin solution cannot be stored and must be used immediately.

PACKAGING AND STORAGE CONDITIONS

15 Kg bag

Sealed package: store the product in a cool, dry, well-ventilated area.

Open package: carefully reseal the package and store as above indicated.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is in compliance with the following specifications:

Codex Œnologique International

Product for enological use, according to: Regulation (EC) N.606/2009

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