

# COLLAGEL

Gelatina liquida stabilizzata

## CHARACTERISTICS

*COLLAGEL is a special liquid and stabilized gelatin, obtained by partial hydrolysis of connective tissues of porcine origin.*

*The solution of COLLAGEL, allows to reduce the time for preparation, offers the maximum guarantee of an effective dosage, avoid the risks of microbiological contamination.*

## APPLICATIONS

*COLLAGEL is used in clarification of grape must, wine and vinegar, and in combination with silica sol and/or bentonite. The addition of hydrolysable tannin (e.g.: TANBOISÉ) can act synergistically in the process of fining. The medium degree of hydrolysis of COLLAGEL makes this protein clarifying agent also effective in reducing the tannin level. In white wines is effective in absorbing catechins.*

## DOSAGE AND INSTRUCTIONS FOR USE

*Add COLLAGEL in fine stream, directly or after dilution with water, to the product to be clarified and homogenize.*

*10-25 g/hL on white must*

*10-20 g/hL on white wine*

*20-40 g/hL on red wine*

## COMPOSITION

*Food grade gelatin, sulphur dioxide, citric acid, demineralized water.*

## PACKING

*10 kg and 25 kg containers*

**Data sheet revised 01\_061008**

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**