

GELATINA ORO POLVERE



CHARACTERISTICS

Gelatina Oro Polvere is an extra pure gelatin of swine origin, obtained from the collagen of the connective tissues of pigs. It possesses a high gelating power (Bloom 90-100).

A strong surface charge makes it particularly reactive to the tannins in the fining treatments of musts, wines and vinegars, in combination with silica sol (EVERSOL) and Bentonite (e.g. FORT BENTON).

APPLICATIONS

The use of **Gelatina Oro Polvere** in continuous fining treatments, such as flotation, should be carried out with particular care:

- ✚ To hygiene, in order to avoid microbiological contaminations
- ✚ To the correct dilution, in order to avoid possible under or over dosage

Gelatina Oro Polvere finds application also in clarification of fruit juices.

DOSAGE AND INSTRUCTIONS FOR USE

- ✚ Musts: from 5 to 10g/hL
- ✚ White wines: from 5 to 10g/hL
- ✚ Red wines and press wines: from 5 to 10g/hL

Note: we suggest performing lab tests to determine the right dosage.

Disperse **Gelatina Oro Polvere** in water at temperature $>40^{\circ}\text{C}$ and stir for a faster and better dissolution. The dilution ratio 1:10 with warm water would increase up to 1:50 in case that the solution will be used later in colder conditions.

Note: cleanse the containers that will be used and immediately use the solution of **Gelatina Oro Polvere**.

COMPOSIZIONE

Food grade gelatin in powder

PACKING

1 kg packs

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

