

COLLE DE POISSON OF

This fining agent is obtained by the cold swelling of the bladders of catfish.

CHARACTERISTICS

COLLE DE POISSON OF is obtained by the cold swelling of the bladders of catfish. The choice of raw material and the cold swelling process makes this a high quality and high efficiency-fining agent.

COLLE DE POISSON OF is perfectly adapted for the fining of white wines. It gives the wine a sparkling clarity without stripping aroma or flavor.

COLLE DE POISSON OF is made from **very high molecular weight** (140,000 Daltons) proteins. It should be used with wines which do not require specific fining for excessive tannins, proteins.... Flocculation is **slow** and may leave some "flakes" in suspension.

APPLICATION RATE

1 liter of jellied solution for 500 to 1000 liters of wine.

INSTRUCTIONS FOR USE

Use the all content of the pouch.

Make a jellied solution with 250 g pouch.

NEVER USE A METAL CONTAINER

Stir 250 g vigorously into 10 - 15 L water in a plastic bucket. Finally add water to a total of 20 L.

Wait for 1 hour before use.

Use prepared solution within 2 days.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

250 g polyethylene bags.

1 and 10 L.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

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