

## COLLE H

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**20 % hydrolysed gelatin solution**  
**Elimination of the astringent tannins.**

### CHARACTERISTICS

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More hydrolysed than **GÉLATINE N**, with protein molecular weight between 50.000 and 75.000 daltons, **COLLE H** removes the astringent tannins.

### APPLICATION RATE

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Press wines: 5 cL/100 liters  
Free run wines :2 cL/100 liters.

### INSTRUCTIONS FOR USE

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Add the solution at a trickle in vigorously stirred wine, or use an injector or a dosing pump.  
Let the **COLLE H** act during 24 to 48 hours before filtration or racking.  
Astringent wines with a low tannin content should first be added with 5-15 g/100 liters of **OENOTANNIN MIXTE**.

#### **Precaution for use :**

For oenological and specifically professional use.  
Use according to current regulation.

### PACKAGING

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1 and 20 liters jerry cans

### STORAGE

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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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