

GÉLATINE N

10% solution of edible gelatin, hydrolysed by enzyme proteolysis
Gentle removal of tannin structure
Flotation

CHARACTERISTICS

GÉLATINE N is made by controlled hydrolysis of pig collagen. The hydrolysis gives **GÉLATINE N** high surface charges that promote thorough clarification and gentle action on tannins. Yellow, transparent or translucent solution with an odour of SO₂.

OENOLOGICAL PROPERTIES

During fining, **GÉLATINE N** gently removes tannin structure. **GÉLATINE N** can also be used for flotation of white, rosé and red musts.

APPLICATIONS

- **Fining:** the controlled hydrolysis of **GÉLATINE N** enables it to carry out gentle removal of tannins, while preserving their initial structure: it uses fewer tannins than **COLLE H** to bring about precipitation.
- **Flotation:** easy to use and especially reactive with low polyphenol loads, **GÉLATINE N** can be used for flotation of white and rosé musts. It is also highly effective for the flotation of red musts from harvests that have undergone heat treatment and then pressing, prior to fermentation in the liquid phase.

DOSAGE

Fining: Generally 10 cL/hL for press wines
5 cL/hL for free-run wine.
Wines with a low content in tannin compounds should previously be treated with 5 g/hL to 10 g/hL of **OENOTANNIN MIXTE MG**.

Flotation: Between 3 cL/hL and 10 cL/hL depending on the must's colour, load and sanitary state.

INSTRUCTIONS FOR USE

Fining: Add the solution in a thin stream to the moving wine or after diluting it by half in water, mixing the entire body of wine thoroughly and as quickly as possible (using a metering pump or Venturi system).

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

1 L bottles, 5 L and 20 L jerrycans, and 1000 L tanks on request.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze. Once opened use rapidly.

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