

# GELATINA MICRONIZZATA

## CHARACTERISTICS

"Gelatina Micronizzata", selected by EVER, derives from connective tissues of swine, which undergo a specific hydrolysis process that makes it promptly soluble in cold water.

The characteristics of purity and efficacy make this gelatin suitable not only in winemaking industry but also for other applications within the food industry. The solutions obtained by dissolving "Gelatina Micronizzata" in cold water can be used with proportioning pumps, even at high concentration.

## APPLICATIONS

- This special "Gelatina Micronizzata" is often preferred to other gelatins, less soluble, with stronger capacity of taking tannin away and being aggressive to anthocyanins.
- During harvest it is used in flotation, together with bentonite and silica sol. For such application, EVER propose also COLLAGEL, special liquid and stabilized gelatin that, with the same efficacy, results to be more practical and safe.
- It is also used in fining and/or in the potassium ferro-cyanide treatment of wine and vinegar, in combination with other fining agents such as silica sol, bentonite, tannin etc.

## DOSAGE AND INSTRUCTIONS FOR USE

"Gelatina Micronizzata" may be rapidly dissolved in cold water, in a 1:10 ratio. The determination of the dosage can be verified in laboratory; indicatively it may be:

- 5-10 g/hL in must
- 5-10 g/hL in white and rosé wines
- 10-20 g/hL in red wines
- 10-30 g/hL in hard press wines

## COMPOSITION

Micronized, food grade gelatin.

## PACKING

1 kg pack  
15 kg bags

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