

# FISHCOLL

Protein fining agent allergens free

## TECHNICAL CHARACTERISTICS

FISHCOLL is a protein fining agent based on isinglass obtained from selected raw materials. An innovative micronization and granulation process makes FISHCOLL easily soluble in cold water and ready for use, thus solving the known problems of preparation for the traditional isinglass.

FISHCOLL is a protein fining agent "allergens free".

## APPLICATIONS

FISHCOLL is excellent for white wines of quality, for sweet and raisin wines and liquor wines. FISHCOLL may be used also in rosé and red wine and particularly when the filterability has to be improved.

Fining with FISHCOLL allows obtaining:

- ⇒ Higher limpidity
- ⇒ Better filterability
- ⇒ Respect of the aromatic characteristics
- ⇒ Better freshness in taste

FISHCOLL is a fining agent that complies with the regulations on allergens, works at low dosages and can also be used from juice cleaning up to wine stabilization.

## INSTRUCTION FOR USE AND DOSAGE

- 1) Disperse 1kg of FISHCOLL in 25L of cold water without stirring;
- 2) Allow to rest for 20-30 minutes;
- 3) Increase the temperature of solution up to 35-40°C, adding 25L more of hot water at 65-70°C;
- 4) Stir the solution for 5-10 minutes before to use it.

**Dosage:** from 0,5 to 2 g/hl in white and rosé wines; up to 4-5 g/hl in red wines.

## COMPOSITION

Isinglass

## PACKING

1 Kg Packs

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