

COLLAGEL GOLD

High bloom pure swine gelatin

CHARACTERISTICS

COLLAGEL GOLD is an extra pure gelatin of swine origin, obtained from the collagen of the connective tissues of pigs. It possesses a high gelatin power (Bloom 90-100).

A strong surface charge makes it particularly reactive to the tannins in the fining treatments of juices, wines and vinegars, in combination with silica sol (**EVERSOL**) and Bentonite (e.g. **FORT BENTON**).

APPLICATIONS

The use of **COLLAGEL GOLD** in continuous fining treatments, such as flotation, should be carried out with particular care:

- To hygiene, in order to avoid microbiological contaminations
- To the correct dilution, in order to avoid possible under or over dosage

COLLAGEL GOLD finds application also in clarification of fruit juices.

DOSAGE AND INSTRUCTIONS FOR USE

- juices: from 5 to 10 g/hL
- White wines: from 5 to 10 g/hL
- Red wines and press wines: from 5 to 10 g/hL

Note: we suggest performing lab tests to determine the right dosage.

Disperse **COLLAGEL GOLD** in water at temperature $>40^{\circ}\text{C}$ and stir for a faster and better dissolution. The dilution ratio 1:10 with warm water would increase up to 1:50 in case that the solution will be used later in colder conditions.

Note: cleanse the containers that will be used and immediately use the solution of **COLLAGEL GOLD**.

COMPOSITION

Food grade swine gelatin in powder

PACKING

1 kg packs, 25 Kg bags

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

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.