

COLLAGEL

Stabilized liquid gelatin
Clarifying - stabilizing agent

CHARACTERISTICS

COLLAGEL is a special liquid and stabilized gelatin, obtained by partial hydrolysis of connective tissues of porcine origin.

The stable solution of **COLLAGEL**, allows to reduce the time for preparation, offers the maximum guarantee of an effective dosage, avoid the risks of microbiological contamination.

APPLICATIONS

COLLAGEL is used in clarification of grape musts, wines and vinegars, in combination with silica sol and/or bentonite. The addition of hydrolysable tannin can act synergistically in the process of fining.

The medium degree of hydrolysis of **COLLAGEL** makes this protein clarifying agent also effective in reducing the tannin level. In white wines is effective in absorbing catechins.

DOSAGE AND INSTRUCTIONS FOR USE

Add **COLLAGEL** in fine stream, directly or after dilution with water, to the product to be clarified and homogenize.

10-25 g/hl on white must

10-20 g/hl on white wine

20-40 g/hl on red wine

COMPOSITION

Food grade gelatin, sulphur dioxide, citric acid, demineralized water.

PACKING

1000 Kg big

10 Kg and 25 Kg containers

1 Kg bottle

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.