

# COLLAGEL PLATINUM

## CHARACTERISTICS

Collagel Platinum is a very pure food gelatin, of animal origin being obtained from porcine collagen. It has a high gelling power equal to 140-160 Bloom degree.

Having a high surface charge, it is very reactive towards tannins and in the clarification treatments of juices, wines and vinegars, alone or associated with Silica Sol (EVERSOL) and Bentonite (e.g. NUCLEOBENT).

## APPLICATIONS

The use of Collagel Platinum in flotation must take place with particular attention:

- hygiene to avoid microbiological contamination;
- at the correct dilution to avoid overfining.

Collagel Platinum can also be conveniently used in the clarification of fruit juices.

## DOSES AND METHOD OF USE

- Juices: from 5 to 10 g/hl
- White Wines: from 5 to 10 g/hl
- Red and Pressed wines: from 5 to over 10 g/hl

Note: it is advisable to carry out clarification tests in the laboratory

### Use:

Disperse Collagel Platinum in water at a temperature  $>40^{\circ}\text{C}$  and stir it to encourage rapid dissolution. The dilution ratio of 1:10 with hot water increases up to 1:50 if you wish to use the cold solution later.

Note: use the resulting Collagel Platinum solution immediately and carefully sanitize the containers used.

## COMPOSITION

Animal food gelatine (from pigs) in granules.

## PACKAGING

25 kg bag.

**This is a product considered non-dangerous and therefore does not require a safety data sheet.**

## EVER S.r.l.

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