



QUICKGEL®

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 Quick clarifier for difficult juices



→ TECHNICAL DESCRIPTION

Quickgel is an extremely effective and fast clarifier and is the best choice when it is necessary to clarify very cloudy wines in a very short time, to prepare them for subsequent filtration or racking. It enables brilliant, softer wines to be obtained through rapid clarification, with compact, low volume deposits, thanks to the simultaneous presence of activated bentonite, gelatine and egg albumin in studied proportions.

Wines with a turbidity of 50-150 NTU after clarification with **Quickgel** show nephelometric values of 1-2 NTU. This clarifier exploits the mutual flocculation of the different active components to clarify wines with high concentrations of protective colloids and high amounts of suspended turbidity. Ideal for young and freshly fermented wines, lees wines, sparkling base wines, muted musts, liqueur wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, food grade gelatine, egg albumin.

→ DOSAGE

50 - 150 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Quickgel** in 10 parts of cold water. Immediately add into the mass the so obtained suspension, by pumping over and possibly utilizing Venturi tubes.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg.
 25 kg net bags.

