E-GEL

Hydro-solubilised clear gelatine easy to be used during flotation

GMO FREE

⇢ TECHNICAL DESCRIPTION

E-Gel combines the advantages and the practicality of a liquid product to the effectiveness of a particularly purified and selected gelatine. If compared to traditional solid gelatines, this agent needs no previous solubilization in warm water or dilutions, as it is often necessary for liquid products not specifically studied to be used in flotation. This makes even easier to carry out laboratory trials. During must flotation, it enables to obtain in a short time a perfect separation of the suspended solids, enabling to reach in the meanwhile reduced turbidity levels. **E-Gel** prevailingly removes cathechins, which start oxidation phenomena. The wines processed with this product are fresher and more stable.
In the case of red wines, even though it displays a high combination index with astringent polyphenols, **E-Gel** shows a scarce affinity towards anthocyanins, preserving the colouring intensity.
The contemporaneous utilization of **E-Gel** and **Enosol** enables the quicker building of flocks, which grants a higher clearing power, the obtainment of more compact residues with less loss of high quality must and a reduction in the utilization of vacuum filters. The immediate and complete reactivity also drastically reduces the cases of "double separation" (towards the top and the bottom of the tank), sometimes present in the flotation process. It is particularly suited to be used during must flotation as, when in contact with must polyphenols, it flocculates quicker than traditional gelatines, with the formation of clots quickly englobing the suspended solids and the ascending gas. This means immediate separations, with compact agglomerates moving without division towards the upper part of the tank.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Solution of food-grade swine gelatine, stabilized with *potassium bisulfite* (10 g/hL bring about 0.4 mg/L of SO_2).

⇢ DOSAGE

For the flotation of clear musts or juices: 20-80 mL/hL, depending on the result of flotation trials.

⇢ INSTRUCTIONS FOR USE

During flotation: directly drain away **E-Gel** with the dosing pump supplied with E-Flot. Traditional utilization: distribute uniformly into the mass to be treated, with the help of dosing pumps or Venturi tubes.

⇢ STORAGE AND PACKAGING

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

25 kg net drums.
1100 kg net IBC.

Reference: E-GEL_TDS_EN_5230821_OENO_Italy

AEB SPA • Via Vittorio Arici, 104 - S. Polo 25134 Brescia (Italy) • +39 030 23071 • info@aeb-group.com • www.aeb-group.com