GELASIL

Granulated gelatin at 100 Bloom units

GMO FREE

⇢ TECHNICAL DESCRIPTION

Gelasil is a particularly pure gelatin with a light colouring, a good clearness and a neutral smell of its solutions. The stabilization of the jellying power of **Gelasil**, represented by a Bloom degree of about 100, enables to dispose of a gelatin with the best flucculating and clarifying characteristics for alimentary liquids.

Gelasil, thanks to its suitable flocculating characteristics, can be used for the clarification of grape musts and fruit juices (in case even combined with silica sol) and for the clarification of wines, vinegars, distillates become very tannic because of a prolonged contact with the wood. The clarification with **Gelasil** takes place with an instantaneous flocculation and with the formation of large and heavy macroclots: the obtained sediments are compact and easy to be filtered. Even if it displays a high combination index with astringent polyphenolic substances.

Gelasil shows a scarce affinity towards the colouring matter. Therefore it is possible to treat red wines with high doses of **Gelasil**, without practically causing colour losses.
The **Gelasil**-polyphenol combination index is notably influenced by the pH-value. The more the tannin iso-electric point is distant (pH 2-2,5), the more the clarification is effective, as a higher quantity of tannin combines with **Gelasil**.

In white wines, or wines however poor in tannin and with a low pH, in order to prevent possible overfining phenomena, it is suggested to combine **Gelasil** with a treatment with Majorbenton B or Bentogran bentonite.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Food-use gelatin.

⇢ DOSAGE

5-50 g/hL according to the case.

⇢ INSTRUCTIONS FOR USE

Prepare a quantity of water at least 15-20 times more than the quantity of gelatin to loose. The **Gelasil** solutions must be used just after their preparation.

⇢ STORAGE AND PACKAGING

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

25 kg net bags.