



VE-GEL Liquid

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 Liquid clarifier based on vegetable proteins, ideal for flotation



→ TECHNICAL DESCRIPTION

Ve-Gel Liquid is a new liquid clarifier based on particular vegetable proteins selected by the AEB research centre.

Its hydrolysis degree and molecular weight influence the tertiary structure giving the pea protein its hydrophobic character and allowing to associate the most condensed polyphenols; the resulting complexes adsorb the small bitter and astringent tannins. A chain reaction follows allowing the very specific elimination of undesired tannins originating wine bitterness and hardness.

The specific chemical-physical characteristics of **Ve-Gel Liquid** allow acting in a targeted manner towards the most astringent polyphenols, furthermore its ability to adsorb oxidized quinones and to rapidly form floccules gives the product the ability to be an excellent flotation agent.

Ve-Gel Liquid is ideal for clarifications where it is necessary to use products alternative to proteins of animal origin.

Furthermore, the special liquid formulation ready for use of **Ve-Gel Liquid** makes cellar operations faster and easier without loss of product.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Vegetable proteins (pea proteins) and activated bentonite, in a solution stabilized with citric acid and potassium bisulfite (10 g/hL bring about 0,35 mg/L SO₂).

→ DOSAGE

30-150 g/hL.

→ INSTRUCTIONS FOR USE

Mix well before use, re-incorporate with Venturi tube or with dosing pumps, possibly after diluting 1:2; and homogenize the tank.

In case of flotation suction the product directly from the tank through the peristaltic pump installed in the E-Flot.

→ STORAGE AND PACKAGING

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

- 8 kg net drums.
- 20 kg net drums.
- 750 kg net IBC.

