



GELSOL[®]

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 Gelatinic colloid for musts, fruit juices, wines and distillates. Ideal for an associated treatment with silica sol



→ TECHNICAL DESCRIPTION

Gelsol is a special hydrosolubilized gelatine for the clarification treatment of distillates, red and white wines. It is a stable clear solution and of immediate application. It has a tannin combination index higher than that of normal liquid gelatines. When in contact with the polyphenols of musts, wines or distillates, **Gelsol** becomes insoluble and flocculates faster than the traditional solid gelatines, while forming heavy macro-coagula which incorporate the suspended solids. This translates in immediate clarifications with sediments which are compact and well adhering to the bottom of the tank.

Thanks to special chemical-physical properties set up and fine-tuned by the AEB laboratories, **Gelsol** displays a distinct reactivity with silica sol which produces a perfect and total combination-precipitation of the silica sol-protein product.

Being a liquid product, **Gelsol** presents considerable advantages towards the traditional solid gelatines which necessitate of a preliminary difficult solubilization in warm water. This also makes it easier to carry out laboratory tests. Amongst the medium molecular weight polyphenolic compounds, **Gelsol** most notably removes the proanthocyanidins, which play a very important part in the oxidation process. The resulting products are gentler to the palate due to the elimination of the astringent and bitter tannic components. In red wines, despite its high index of combination with the astringent polyphenols, **Gelsol** displays a poor affinity with the anthocyanins and leaves the colour intensity totally unaltered. In distillates, which may have been kept for a long period of time in contact with new wood, it removes the tannins which are responsible for the bitter-astringent taste.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Swine food gelatine stabilized with *potassium bisulfite* (10 g/hL bring about 0,4 mg/L of SO₂).

→ DOSAGE

5-20 mL/hL every 100 mL of product during clarification with silica sol; 5-50 mL/hL of product in musts, fruit juices, wines and distillates.

→ INSTRUCTIONS FOR USE

Distribute uniformly in the mass to be treated, possibly after diluting 1:1 and by making use of dosing pumps or Venturi valves.

→ STORAGE AND PACKAGING

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

- 1 kg net bottles in cartons containing 20 kg.
- 10 and 25 kg net drums.
- 250 kg net drums.
- 1150 kg net IBC.

