

CHIARIFICANTI



PREMIUM® GEL GRADO 1

FOOD GELATINE WITH A HIGH SURFACE ELECTRICAL CHARGE

COMPOSITION



Very pure animal gelatin. All the gelatines of the PREMIUM® line are subject to Enologica Vason Quality Control which ensures that they meet the minimum law requirements, and those required by Research and Development department.

	Unit of measure	E.V. SPECS.	CODEX REQUISITES**
Loss in weight	%	< 15	< 15
Ash*	%	< 2	< 2
pH (sol. 1% at 40°C)		5-7	5-7
Sulphur dioxide	ppm	< 50	< 50
Iron*	ppm	<50	< 50
Chromium*	ppm	< 10	< 10
Zinc*	ppm	< 50	< 50
Mercury*	ppm	< 0,15	< 0,15
Copper*	ppm	≤ 30	≤ 30
Lead*	ppm	< 5	< 5
Cadmium*	ppm	< 0,5	< 0,5
Arsenic*	ppm	< 1	< 1
Total nitrogen*	%	> 14	> 14
Urea*	g/kg	< 2,5	2,5
Total microorganisms	ufc/g	< 10000	< 10000
Sulfite reducer spores	ufc/g	absent	absent
Yeasts and moulds	ufc/g	< 1000	< 1000

*Data for the dry product **CODEX REQUISITES, update 2013

CHARACTERISTICS



PREMIUM® GEL GRADO 1 is straw-yellow, odorless and flavorless granular powder, which is slightly opalescent when dissolved in warm water. The Enologica Vason R&D department was the first (1) to develop a method for assessing the surface electrical change of the enological additives and of the gelatins in particular. The technique uses particular device: the Streaming Current Detector (S.C.D.); this makes it possible to determine the flow potential (which can be correlated with the zeta potential) and then allows to find the surface electrical charge by titration with a polyelectrolyte solution. PREMIUM® GEL GRADO 1 is characterized (see table) by a high surface electrical charge and low tannin-removal power; it is therefore indicated for the treatment of wines with low tannin which must be clarified to make them more limpid or enhance the filterability of the product. The use of PREMIUM® GEL GRADO 1 also lowers the risk of over-fining.

Surface charge	meq/g	1,20
Tannin removal power*		1,50
Bloom n.		100 +/- 10
Solubility		with heat

*In accordance with the method given in Codex CEnologique de l'O.I.V.

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APPLICATIONS



PREMIUM® GEL GRADO 1 is indicated for the clarification of musts, wines, vinegars and fruit juices when high clearness and a low tannin-removal effect are required. PREMIUM® GEL GRADO 1 is preferably used in association with bentonite (V BENTONITE, PLUSGRAN® or PLUSGRAN® GEL) or silica sol (30 or 40 SIL); note that the high value of the surface charge allows the use of gelatin to be reduced when clarifying in combination with silica sol.

When using PREMIUM® GEL GRADO 1 comply with the relative legal regulations in force.

DIRECTIONS FOR USE



Dissolve PREMIUM® GEL GRADO 1 in at least 10 parts of warm water (40-50°C) until a uniform solution is obtained; then dilute with cold water if required. This solution cannot be stored and must be used within one day. Greater stability is given to the solution by adding citric acid (1%) and potassium metabisulphite (1000 ppm). To have the best clarification effect it's recommended to include the solution of PREMIUM® GEL GRADO 1 proportionally with DOSACOM®, JU.CL.A.S. automatic dosing system.

DOSAGE



From 3 to 10 g/hL for musts and white wines; from 5 to 30 g/hL for musts, red wines, vinegars and fruit juices. To prevent overfining, we recommend carrying out laboratory tests with different doses of PREMIUM® GEL GRADO 1.

PACKAGING



25 kg bags and 1 kg poly laminated bags.

STORAGE



Keep in a cool dry place. Reseal the open bags carefully.

HAZARD



Based on the current European regulations the product is classified: not hazardous.

BIBLIOGRAPHICAL REFERENCES:

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