

CHIARIFICANTI



PREMIUM® GEL GRADO 2

FOOD GELATINE WITH A MEDIUM SURFACE ELECTRICAL CHARGE

COMPOSITION



Very pure animal gelatin. All the gelatines in the PREMIUM® line are subject to Enologica Vason Quality Control which ensures that they meet the minimum requirements of the law as well as those required by Enologica Vason's R&D department as specified below.

	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 expressed for the dry matter **CODEX REQUISITES update 2013

CHARACTERISTICS



PREMIUM® GEL GRADO 2 is in the form of straw-yellow, odorless and flavourless granules/powder, which is perfectly limpid when dissolved in warm water. Enologica Vason R&D department first (1) developed a method for assessing the surface electrical change of the enological adjuvants and the gelatines in particular. The technique envisages the use of a 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 to find the surface electrical charge by titration with a polyelectrolyte solution. PREMIUM® GEL GRADO 2 is characterized (see table) by a medium surface electrical charge and medium tannin-removal power; it is therefore indicated for the treatment of wines with a medium tannin content for which a good limpidity effect is required and to enhance the filterability of the product.

Surface charge	meq/g	0,70
Tannin removal power*		3,00
Bloom n.		80 +/-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 2 is indicated for the clarification of musts, wines, vinegars and fruit juices when good limpidity and a moderate tannin-removal effect are required. PREMIUM® GEL GRADO 2 is preferably used in association with bentonite (V BENTONITE, PLUSGRAN® or PLUSGRAN® GEL) or silica sol (30 or 40 SIL).

When using PREMIUM® GEL GRADO 2 comply with the relative legal regulations in force.



DIRECTIONS FOR USE

Dissolve PREMIUM® GEL GRADE 2 in at least 10 parts of warm water (40-50°C) until a homogeneous solution is obtained; then dilute with cold water if required.

The product obtained in this way cannot be kept and must be used within a 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 2 proportionally with DOSACOM®, Juclas automatic dosing system.



DOSAGE

From 3 to 15 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 scalar doses of PREMIUM® GEL GRADO 2.



PACKAGING

500 g and 25 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.

BIBLIOGRAPHICS REFERENCES:

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