

Description	Clarifying agent of protein origin.
Composition	Animal gelatine <i>CAS 9000-70-8</i>
Technical specifications	<p>►Not obtained by acid hydrolysis ►Bloom number between 100 and 110</p> <p>For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.</p>
Applications	<p>To be utilized to eliminate tannic substances that may give a bitter taste to wines; to be utilized above all in very macerated red wines, it finds however an interesting utilization also in white wines, as it increases the flocculating power of the other clarifiers, sensibly affecting the sedimentation speed.</p> <p>The utilization of OROGEL combined with KING JELL optimizes the clarifying effect even in wines rich in pectins and tannic substances.</p> <p>Recommended dosage: 5-25 g/hl depending on use.</p>
Preparation mode	Dissolve in water at 70°C one hour before use at a ratio of 1:10.
Packages	1 and 25 kg bags.
Shelf life and storage	<p>Keep in a cool, dry place away from light.</p> <p>Shelf life: as stated on the label.</p> <p>GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.</p> <p>Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.</p>