

Description

Product resulting from the partial hydrolysis of connective tissues derived from fish.

Composition

Fish gelatine.

Technical specifications

- Appearance: powder/grains
- Colour: pale yellow
- Taste: neutral
- Odour: absence of unpleasant odours

For professional oenological use in compliance with EEC/EU Reg. N°934/2019 and International Codex OIV.

Applications

Product for the clarification of white, red and rosé wines, especially indicated to remove the bitter tannic fraction causing astringency. Effective in increasing the clarifying and clarifying effect of bentonite. Recommended dosage: 1 to 10 g/hl.

Preparation mode

Dissolve at a ratio of 1:10 in hot water at 50°C at the time of use.

Packages

25 kg and 1 kg bags.

Shelf life and storage

Keep in a cool, dry place away from light.
Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.
Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.