

TECHNICAL DATA SHEET

GELFINE

FORMULATION

Very pure alimentary gelatin, exclusively of porcine origin

FIELD OF APPLICATION

Clarification of long-aging wine. Respects the body, the structure and the balance of wine.

APPLICATION RATE AND DIRECTIONS FOR USE

3 to 10 g / hl

Dilute carefully in hot water (40 ° C) and maintain this temperature throughout the incorporation

SPECIFICATIONS

Humidity	< 15 %	Enterobactéries	< 10 / g
pH (at 6,67%)	5 ± 0,5	Escherichia Coli	Abs / g
Potassium	1,2 % env	Staphylococcus	Abs / g
Urea	< 2,5 g/kg	Acetic bacteria /g	< 4 / g
Pentachlorophenols	<0,3 ppm	Lactic bacteria	< 1 / g
Lead	< 1,5 ppm	Salmonella	Abs / 25 g
Arsenic	< 1 ppm	Yeasts	< 5 / g
Mercury	< 0,15 ppm	Coliform (30°C)	Abs / g
Cadmium	< 0,5 ppm	Viable microorganisms	< 10 / g
Ashes	< 2 %	Staphylococcus Aureus	Abs /g
Zinc	< 50 ppm	Clostridium Perfingen	Abs /g
Copper	< 30 ppm		
Heavy Metals	< 20 ppm		

STORAGE

Store above ground in original packaging at moderate temperature (0 - 22°C) in a dry, odour free environment.

Respect the optimal date of use written on packaging.

Use quickly after opening

PACKAGING

1 kg and 20 kg bags.

**IN ACCORDANCE WITH THE CURRENT INTERNATIONAL OENOLOGICAL CODEX –
FOR OENOLOGICAL USAGE FOR THE ELABORATION OF PRODUCTS
INTENDED FOR DIRECT HUMAN CONSUMPTION**

GR-20/09/2012

