

TECHNICAL DATA SHEET

GELDOR

FORMULATION

Solution of alimentary gelatin, exclusively of porcine origin

FIELD OF APPLICATION

Clarification of red, white and rosé wines.

APPLICATION RATE AND DIRECTIONS FOR USE

White wines: 1.5 to 3 cl/hl (with Blankasit Super)

Rosé wines: 1.5 to 3 cl/hl (with Blankasit Super)

Fruity red wines: 2 to 4 cl/hl

Fullbody red wines: 3.5 to 6 cl/hl

SPECIFICATIONS

Aspect	liquid	SO₂	3 à 4 g/l
Color	Light yellow	pH	3,4 ± 0,4
Density	1045 ± 3	Heavy metals	< 20 ppm
Ashes	< 2 %	Mercury	< 0.15 ppm
Cadmium	< 0,5ppm	Arsenic	< 1 ppm
Copper	< 30 ppm	Chromium	< 10 ppm
Lead	< 5 ppm	Zinc	< 50 ppm
Viable microorganisms / g	< 10 ⁴	Urea	< 2,5 g/kg
Iron	< 50 ppm	Lactic bacteria / g	< 1
Acetic bacteria /50 g	< 4	Coliform (30°C)/g	Abs
Escherichia coli/g	Abs	Clostridium perfringens/g	Abs
Staphylococcus	Abs /1g	Salmonella	Abs
Yeasts /g	< 1	Mold /g	< 1

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

1.1 kg, 5.5 kg, 21 kg cans, 125 kg drum and container.

**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

