

GELAROM®

Liquid gelatin produced from a selection of exceptionally pure raw materials, exclusively of porcine origin.
 Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
 In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS

GELAROM® is a fining agent intended for:

- Revealing the organoleptic potential in wine. GELAROM® harmonises the polyphenolic structure, promoting aroma expression, and restores freshness without modifying the structural equilibrium of the wine.
- Stabilising the colloidal state.
- Clarifying wines and musts, by eliminating haze particles. GELAROM® improves wine clarity.

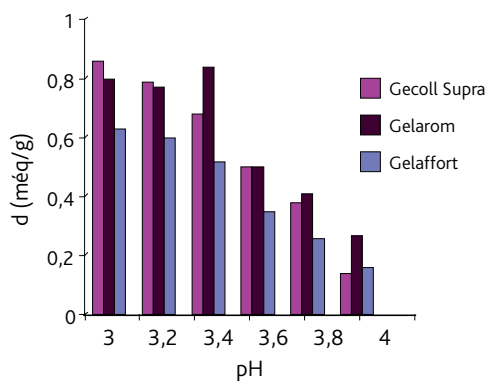
OENOLOGICAL APPLICATIONS

For young closed wines, fruitiness and aroma delicacy are restored with GELAROM® treatment.

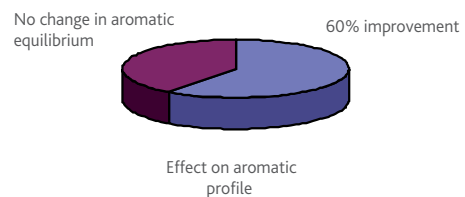
GELAROM® is adapted to clarification in:

- musts by flotation.
- juices derived from thermal treatment.

SCIENTIFIC RESULTS



Charge evolution according to pH



PHYSICAL CHARACTERISTICS

Aspect liquid
 Colour light amber-coloured

Density 1045 ± 2
 Gelling test* $4 \text{ to } 8^\circ\text{C} \pm 4$

CHEMICAL ANALYSIS

SO ₂	3,3 ± 0,3 g/L
pH	3,3 ± 0,3
On dry products:	
Ashes	< 2%
Arsenic	< 1 ppm
Lead	< 5 ppm
Mercury	< 0,15 ppm

Cadmium	< 0,5 ppm
Total nitrogen	> 14%
Iron	< 50 ppm
Zinc	< 50 ppm
Chromium	< 10 ppm
Copper	< 30 ppm
Pentachlorophenols	< 0,3 ppm

MICROBIOLOGICAL ANALYSIS

Viable micro-organisms/g.....	< 10 ⁴ UFC
Lactic bacteria/g.....	< 10 ³ UFC
Acetic bacteria/g.....	< 10 ³ UFC
Coliforms/g.....	none
<i>Clostridium perfringens</i> / g.....	none
<i>E.coli</i> /g.....	none

<i>Staphylococcus aureus</i> /g.....	none
<i>Salmonella</i> /25g.....	none
Sulphite-reducing aerobic microorganisms/g	none
Yeasts/g.....	< 10 ³ UFC
Moulds/g.....	< 10 ³ UFC

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Temperatures: there are no particular recommendations under normal wine preservation conditions.

GELAROM® action is adapted to the pH of the wine.

For white wines, **GELAROM®®®** should be added with **SILIGEL** or **MICROCOL**.

DOSAGE

• Based on previous laboratory trials, the success of the fining depends on the preparation of the gelatin, its addition, the fining follow-up and « levée de colle » (racking).

Average dosage: 30 to 60 mL/hL.

IMPLEMENTATION

Incorporate pure or diluted into one times its weight in water in a homogenous manner into the total wine volume. **GELAROM®** must be added progressively during a pump-over, adding the product in small amounts at a time, to ensure correct dispersion into the wine mass. This addition must be accompanied by vigorous mixing; pumping over one third of the tank is generally sufficient.

It is recommended to use an **OENODOSEUR**.

Depending on the types of wine treated and their haze level, the addition of **SILIGEL** or **MICROCOL** is recommended to optimize fining agent action (flocculation) and clarification (sedimentation, lee settling).

Bentonite is generally added after the gelatin. SILIGEL and/or tannins are added before the gelatin.

STORAGE

• Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.

• Optimal date of use:

2 years for 1,05 kg and 1000 L.

30 months for 5,25 kg, 21 kg and 125 kg.

Refer to the instructions mentioned on the packaging, unopened packaging.

• Open packages must be used rapidly.

PACKAGING

1,05 kg -5,25 kg and 21 kg jerrican.

125 kg barrel.

1000 L container

