

GECOLL® SUPRA

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 current EU regulation n° 2019/934 and the Food Chemical Codex (FCC).

SPECIFICATIONS

GECOLL® SUPRA is characterised by a high and stable surface charge density depending on the pH.

GECOLL® SUPRA is a fining agent intended for:

- Promoting the organoleptic potential of wines. GECOLL® SUPRA eliminates the tannins which are responsible for aggressive or astringent characteristics, and restores roundness and suppleness in wine with no aromatic expression modification.
- Stabilising the colloidal state (colouring matter stabilisation).
- Clarifying wines and musts, by eliminating haze particles.

OENOLOGICAL APPLICATIONS

GECOLL® SUPRA is recommended for treating:

- Red wines of high cellaring potential, primeur red wines with highly reactive tannins.
- Rosé wines (and dry or sweet white wines).

GECOLL® SUPRA favours clarification of must during settling and contributes to softening of the final pressings.

PHYSICAL CHARACTERISTICS

Aspect liquid
Colour clear, slightly amber

Density (g/L) 1032 ± 2

CHEMICAL ANALYSIS

Sulphur dioxide (g/L) 3.3 ± 0.3
pH 3.4 ± 0.4
Dry extract (%) > 5
On dry product:
Ashes (%) < 2
Total nitrogen (%) > 14
Urea (g/kg) < 2.5
Lead (ppm) < 1.5
Iron (ppm) < 50

Zinc (ppm) < 50
Chromium (ppm) < 10
Copper (ppm) < 30
Pentachlorophenols (ppm) < 0.3
Mercury (ppm) < 0.15
Cadmium (ppm) < 0.5
Arsenic (ppm) < 1
H₂O₂ (ppm) < 10



LAFFORT

l'œnologie par nature

MICROBIOLOGICAL ANALYSIS

Viable micro-organisms (CFU/g)	< 10 ⁴	<i>Staphylococcus</i> (/g)	none
Total lactic bacteria (CFU/g)	< 10 ³	<i>Salmonella</i> (/25 g)	none
Acetic bacteria (CFU/g)	< 10 ³	Spores of sulphite-reducing	
Coliforms (/g)	none	anaerobic microorganisms (/g)	none
<i>E. coli</i> (/g)	none	Yeast (CFU/g)	< 10 ³
Spore of <i>Clostridium perfringen</i> (/g)	none	Moulds (CFU/g)	< 10 ³

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

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

GECOLL® SUPRA action is adapted to the pH of the wine.

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: 40 to 100 mL/hL.

IMPLEMENTATION

It must be rapidly homogenised into the total wine volume. The gelatin 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**.

For treatment in barrels, it is sometimes recommended to dilute **GECOLL® SUPRA** in a small volume of water (250 mL/1000 mL of product). 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, lees settling):

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

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use:
 - 2 years for 1.05 kg.
 - 30 months for 5.25 kg, 21 kg and 125 kg.

PACKAGING

1.05 kg canister – 15 x 1.05 kg box.
5.25 kg canister – 4 x 5.25 kg box.
21 kg jerrican.

