GELATINE EXTRA N°1

Very pure gelatine of porcine origin, heat soluble, in powder form.

Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology. Complies with Commission Regulation (EC) No. 2019/934 and with the Food Chemical Codex.

SPECIFICATIONS

GELATINE EXTRA N°1 is characterised by its high molecular weight protein chains and a high charge density. These remarkable properties give it exceptional stabilisation ability whatever the acid-base balance of the wine.

GELATINE EXTRA N°1 is characterised by:

- Its clarifying and stabilising action. It allows for rapid elimination of any haze present and ensures very good stabilisation by removing colloidal substances liable to precipitate later.
- Its refining action on the phenolic composition that helps to improve ageing potential.
- Its purity, which respects the elegance and aromatic balance of the wine.

OENOLOGICAL APPLICATIONS

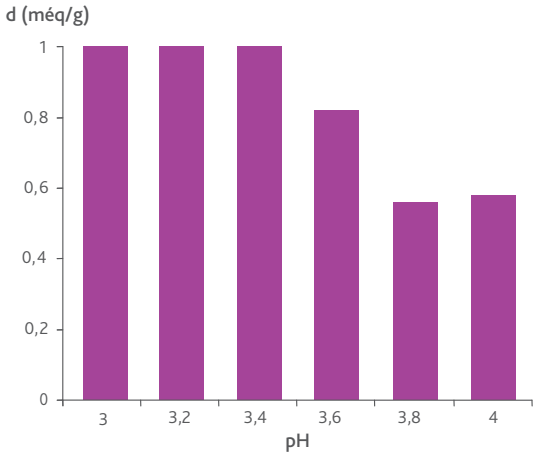
GELATINE EXTRA N°1 acts harmoniously on all the tannins in order to preserve the balance and harmonize the phenolic structure of the wine.

GELATINE EXTRA N°1 is recommended for:

- The fining of reserve red wines.
- The clarification of balanced and structured wines.

EXPERIMENTAL RESULTS

Charge of **GELATINE EXTRA N°1** as a function of pH.



LAFFORT
l'œnologie par nature

PHYSICAL CHARACTERISTICS

Appearance	powder
Colour	pale amber
Solubility	in hot water *(insoluble in cold water)*

CHEMICAL ANALYSIS

Sulphur dioxide (ppm)	< 50	Lead (ppm)	< 1.5
Urea (g/kg)	< 2.5	Mercury (ppm)	< 0.15
pH (1% solution)	5 - 7	Cadmium (ppm)	< 0.5
Humidity (%)	< 15	Arsenic (ppm)	< 1
Ash (%)	< 2	Iron (ppm)	< 50
Total nitrogen (%)	> 14	Zinc (ppm)	< 50
Pentachlorophenols (ppm)	< 0.3	Chromium (ppm)	< 10
H_2O_2 (ppm)	< 10	Copper (ppm)	< 30

MICROBIOLOGICAL ANALYSIS

Viable microorganisms (CFU/g)	$< 10^4$	*Clostridium perfringens* spores (/g)	none
Total lactic acid bacteria (CFU/g)	$< 10^3$	*E. coli* (/g)	none
Acetic acid bacteria (CFU/g)	$< 10^3$	*Staphylococcus* (/g)	none
Yeasts (CFU/g)	$< 10^3$	*Salmonella* (/25 g)	none
Moulds (CFU/g)	$<10^3$	Spores of sulphite-reducing anaerobic microorganisms (/g)	none
Coliforms (/g)	none		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Temperature: there are no particular requirements within the normal conditions of wine storage. The action of **GELATINE EXTRA N°1** is adapted to the pH of wine.

DOSAGE

6 - 10 g/hL (60 - 100 ppm).

IMPLEMENTATION

GELATINE EXTRA N°1 is soluble in hot water.
Dissolve in hot water (35 to 40°C / 95 – 104°F) at 50 g of **GELATINE EXTRA N°1** per litre (5% solution) stirring continuously. When completely dissolved, add little by little to the wine, either while pumping over or gradually during a transfer between tanks. Maintain the temperature of the gelatine solution throughout the fining operation to avoid gelling.
Flash this QR code to see the implementation protocol of the product.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Shelf life: 5 years.

PACKAGING

1 kg bag, 10 kg box.
20 kg bag.

LAFFORT
l'œnologie par nature

CS 61 611 – 33072 BORDEAUX CEDEX – Tél. : +33 (0)5 56 86 53 04 – www.laffort.com