

# ICHTYOCOLLE

Fish-based fining agent adapted to high-grade white and rosé wine fining and clarification. Restores high organoleptic clarity and remarkable brilliance to treated wines.

*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.*

## SPECIFICATIONS

ICHTYOCOLLE is an exceptionally pure powder, dehydrated by freeze drying, which maintains the natural components. ICHTYOCOLLE is a preparation containing citric acid which facilitates dissolution in water on implementation. ICHTYOCOLLE is suitable for treating other beverages (beer, cider...).

## OENOLOGICAL APPLICATIONS

- For wines showing bitterness, ICHTYOCOLLE enables the elimination, by flocculation, of the polyphenols which are responsible for this character, while maintaining organoleptic qualities.
- In the case of viscous wines (sweet white wine types derived from botrytised harvests), ICHTYOCOLLE improves filterability by acting on gums and mucilages.
- ICHTYOCOLLE reduces the risk of wine browning.

## PHYSICAL CHARACTERISTICS

Aspect .....	fluffy powder	Odour .....	distinctive of isinglass
Colour .....	white	Solubility .....	swells in water forming a translucent gel.

## CHEMICAL ANALYSIS

Fish-based fining agent :	Iron (ppm).....	< 100
Humidity (%) .....	Lead (ppm).....	< 5
pH .....	Mercury (ppm).....	< 1
Nitrogen (%) .....	Arsenic (ppm).....	< 3
Ashes (%) .....		



## PROTOCOL FOR USE

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### OENOLOGICAL CONDITIONS

- ICHTYOCOLLE brings about flocculation with extremely fine elements forming particles in suspension which are very slow to sediment. It is recommended to observe a 2 to 3 week time period before racking, in order to limit clogging effects.
- Reduces overfining.
- Combining ICHTYOCOLLE with SILIGEL® favours sedimentation and improves lees settling.

### IMPLEMENTATION

Dissolve the ICHTYOCOLLE at a rate of 10 g/L (100 L for 1 kg) by stirring with the help of a blender.

Leave to swell for around 2 hours, then vigorously stir to divide up the particles and obtain the best possible dispersion. If gelling appears too quickly, it is recommended to dilute the solution with a supplementary volume of water (around 10%).

The prepared solution must be used within 24 hours.

Rapidly incorporate the solution into the total wine volume, and homogenise.

### STORAGE RECOMMENDATION

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- 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.
- Optimal date of use: 3 years.
- Do not use opened packaging.

### DOSAGE

- Treatment dosages are previously specified by laboratory testing.

Recommended dosages of ICHTYOCOLLE can be defined as follows:

0.5 to 1.5 g/hL of dry matter equivalent (50 to 150 mL/hL of prepared solution).

### PACKAGING

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- 250 g bag (5 kg box).
- 500 g bag (7.5 kg box).

