

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

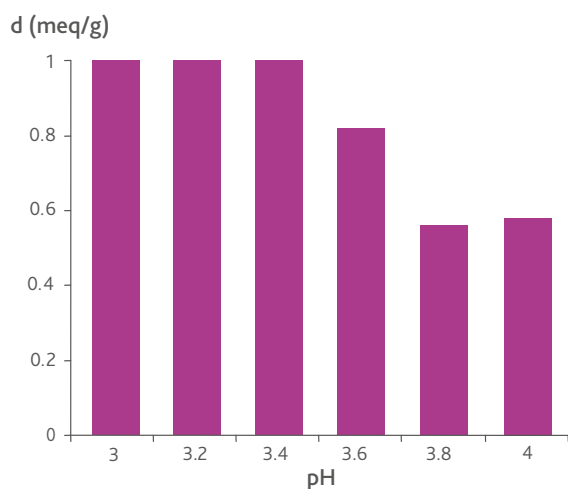
GELATINE EXTRA N°1 acts harmoniously on all the tannins in order to preserve the balance and harmonize the phenolic structure of the wine.

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
Urea (g/kg) < 2.5
pH (1% solution) 5 - 7
Humidity (%) < 15
Ash (%) < 2
Total nitrogen (%) > 14
Pentachlorophenols (ppm) < 0.3
H₂O₂ (ppm) < 10

Lead (ppm) < 1.5
Mercury (ppm) < 0.15
Cadmium (ppm) < 0.5
Arsenic (ppm) < 1
Iron (ppm) < 50
Zinc (ppm) < 50
Chromium (ppm) < 10
Copper (ppm) < 30

MICROBIOLOGICAL ANALYSIS

Viable microorganisms (CFU/g) < 10⁴
Total lactic acid bacteria (CFU/g) < 10³
Acetic acid bacteria (CFU/g) < 10³
Yeasts (CFU/g) < 10³
Moulds (CFU/g) < 10³
Coliforms (/g) none

Clostridium perfringens spores (/g) none
E. coli (/g) none
Staphylococcus (/g) none
Salmonella (/25 g) none
Spores of sulphite-reducing
anaerobic microorganisms (/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.

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.

