

CHIARIFICANTI



DECAGEL®

FOOD GELATINE SPECIFIC FOR DECANter

COMPOSITION



Pigskin animal gelatine (of pig origin), soluble in water.

CHARACTERISTICS



DECAGEL® is an animal gelatine with a high content in protein nitrogen; it is an odourless, flavourless and crystalline powder; it is free from preservatives. It is completely soluble in water at 55 - 60 °C forming a clear and homogeneous solution. It has a gelling activity.

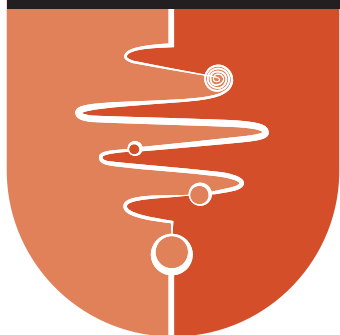
APPLICATIONS



DECAGEL® is applied successfully in separation processes via Decanter in the processing of destemmed and crushed grapes. The raw materials used in the production of DECAGEL® ensure optimization of the process. If DECAGEL® is used in a Decanter, it is recommended to perform laboratory tests to establish the doses and optimal ratios with the other fining agents, based on the raw material in use.

When using DECAGEL®, comply with the relative legal regulations in force.

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DIRECTIONS FOR USE



Dissolve DECAGEL® in water at 55-60° C at a 1:10 ratio until the solution obtained is completely clear; this solution can be used immediately; if not immediately used, to prevent the solution from gelling, dilute it 5 times with water + 2% of Tartaric Acid so as to obtain a final solution of gelatine at 2 % p/v. The solution thus obtained cannot be stored and must be consumed within one day; its conservability can be improved by adding sulphur dioxide to the solution (500 mg/L).

DECAGEL® has to be added via a suitable automatic dosing system (JU.CLAS.) on pressed and destemmed grapes before separation with Decanter.

DOSAGE



From 10 to 30 g/hL.

To avoid overdosing, it is recommended to carry out laboratory tests with gradual doses of DECAGEL®.

PACKAGING



5 kg and 25 kg bags.

STORAGE



Keep in a cool, dry place. Carefully close the packets after opening.

HAZARD



Based on the current European regulations the product is classified: not hazardous.