

CHIARIFICANTI



GELAXINA® P.O.

FOOD GELATINE "GOLD" POWDER

COMPOSITION



Very pure pigskin gelatine, hot water soluble.

CHARACTERISTICS



GELAXINA® P.O. is a straw-yellow powder, no smell nor taste; its solution in hot water is perfectly limpid.

The production process allows a very pure "gold" level powder gelatine, while respecting the most rigid qualitative standards.

GELAXINA® P.O. gives quick and good clarifications. It has a good electrical surface charge.

Particularly important is the control of GELAXINA® P.O.'s gelling power; its value is constantly of 100 Bloom.

APPLICATIONS

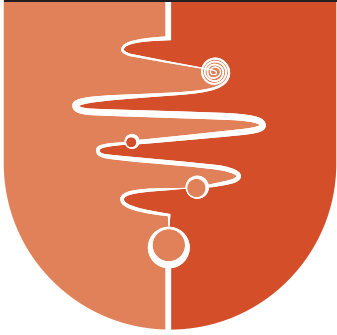


GELAXINA® P.O. is recommended for clarifications of musts, wines, vinegars and fruit juices; it has a high flocculating power towards polyphenolic substances thus contributing to the stabilization of the product for treating as regards oxidations.

GELAXINA® P.O. must preferably be used in association with bentonite (V BENTONITE or PLUSGRAN® or PLUSGRAN® GEL) or silica sol (30 or 40 SIL®). For more compact clarifications it's recommended in combination with MASTERVIN® COMPACT.

When using GELAXINA® P.O. comply with the relative legal regulations in force.

CHIARIFICANTI



GELAXINA® P.O.

FOOD GELATINE "GOLD" POWDER



DIRECTIONS FOR USE

Dissolve GELAXINA® P.O. in at least 10 parts of hot water (40-50°C) until a limpid solution is obtained, then eventually dilute with cold water.

The obtained product cannot be stored and must therefore be used within 1 day; a higher stability of the solution is obtained by adding citric acid (1%) and potassium metabisulphite (1000 ppm).

To have the best clarification effect it's recommended to include the solution of GELAXINA® P.O. proportionally with DOSACOM®, JU.CLAS. automatic dosing system.



DOSAGE

From 3 to 10 g/hL for white musts and wines;

from 5 to 30 g/hL for red musts and wines, vinegars and fruit juices.

To avoid overfining it is recommended to carry out laboratory tests with gradual dosages of GELAXINA® P.O.



PACKAGING

25 kg bags.



STORAGE

Keep in a cool and dry place. Carefully close the open bags.



HAZARD

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