

Gélatine Spéciale Vins Fins

Gélatine Spéciale Vins Fins is a gelatine for the clarification of red, white and rosé wines.



PRODUCT CHARACTERISTICS

- **Formulation:** Liquid food-grade gelatine of exclusively porcine origin, concentrated at 100 g/L. Contains sulphites (E 220).
- **Enological benefits:** A very pure, relatively unhydrolysed gelatin. It is highly suited to the **clarification** and **stabilisation** of red, white and rosé wines. It is particularly gentle and can be used to **remove astringent tannins** and thus to **improve the wine's phenolic profile**.



DIRECTIONS FOR USE

- Introduce progressively in the wine making sure the homogenization is good. Use it pure or in association with winemaking tannins, silica sol or bentonite.
- **Dosage:** *Structured red wine:* 6 to 10 cL/hL. *Light red wine:* 4 to 8 cL/hL. *White wine:* 2 to 5 cL/hL. *Rosé wine:* 3 to 7 cL/hL. The doses are given as an indication. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Pale liquid
- **Density:** 1032 ± 2

MICROBIOLOGICAL

- **Viable microorganisms:** < 10⁴ UFC/g
- **Coliforms:** Absence/g
- **Escherichia coli:** Absence/g
- **Staphylococci:** Absence/g
- **Salmonella:** Absence/25g
- **Yeasts:** < 10³ UFC / g
- **Lactic bacteria:** < 10³ UFC/g
- **Acetic bacteria:** < 10³ UFC/g
- **Mould:** < 10³ UFC/g
- **Spores of Clostridium perfringens:** Absence/g
- **Anaerobic sulphite-reducing microorganisms:** Absence/g

CHEMICAL

- **pH (at 1%):** 3 - 4
- **Ashes:** < 2%
- **SO₂:** 3.3 +/- 0.3
- **Total nitrogen:** > 14%
- **Urea:** < 2.5 g/kg

LIMITS

- **Iron:** < 50 mg/kg
- **Arsenic:** < 1 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 0.15 mg/kg
- **Zinc:** < 50 mg/kg
- **Cadmium:** < 0.5 mg/kg
- **Chrome:** < 10 mg/kg
- **Copper:** < 30 mg/kg



PACKAGING & CONSERVATION

- Cans of 1.05 kg (1 L) (in 5.25 kg box), cans of 5.25 kg (in 21 kg box) and cans of 21 kg (20 L). Containers of 1050 kg (1000 L).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/20-03-2025. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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