



FINING PRODUCTS

Gelflot®

Highly pure and low hydrolyzed liquid gelatin for flotation of white, rosé, red musts. It optimizes the process and allows an excellent clarification with a good compaction of the lees on any type of wine.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Liquid food-grade gelatine of exclusively porcine origin, concentrated at 100 g/L. Contains sulphites (E 220).
- ◆ **Enological benefits:** Using gelatin helps to increase the size of particles and thus to increase the speed of must flotation. Gelflot® has been developed for its **compatibility with flotation**.
It helps to **remove insoluble particles from musts** and to **decrease the amount of phenolic compounds** through flotation.



DIRECTIONS FOR USE

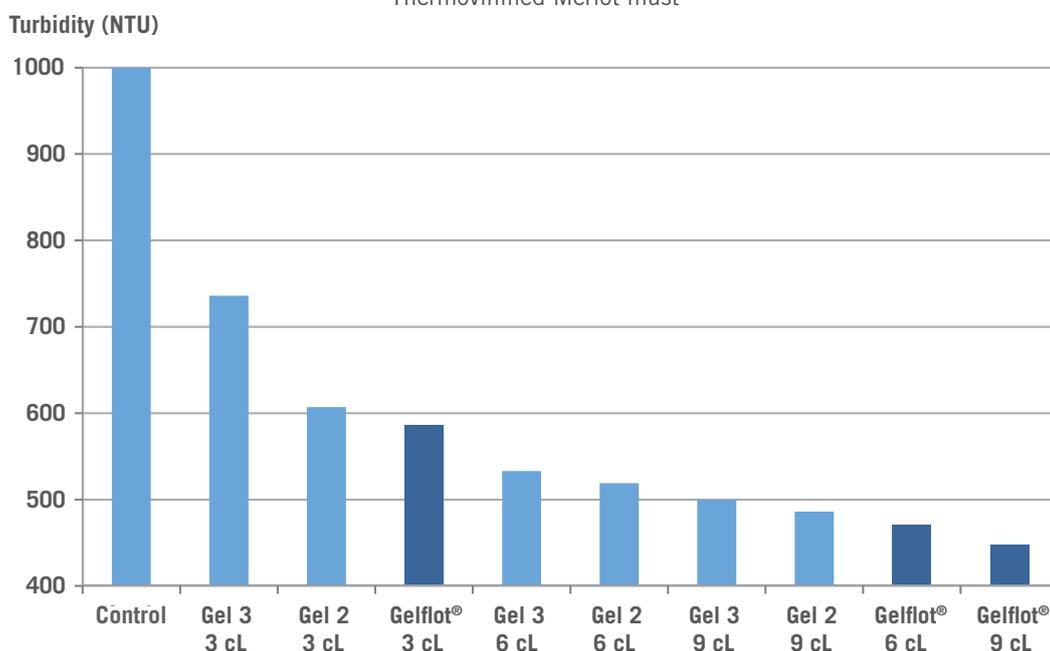
- ◆ The must should be imperatively enzymed (Vinoclear® Classic) to obtain a negative pectin test before performing flotation. Low viscosity liquid formulation, Gelflot could be directly injected during flotation (pump or venturi effect) or incorporated into the must and homogenized before flotation. For optimal efficiency, Gelflot can be associated with a fining helper (Silica gel or Blankasit Super).
- ◆ **Dosage:** 1 to 10 cL/hL. *Classic must:* 1 à 10 cL/hL. *Thermo-treated must:* 1 to 10 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.



TRIAL RESULTS

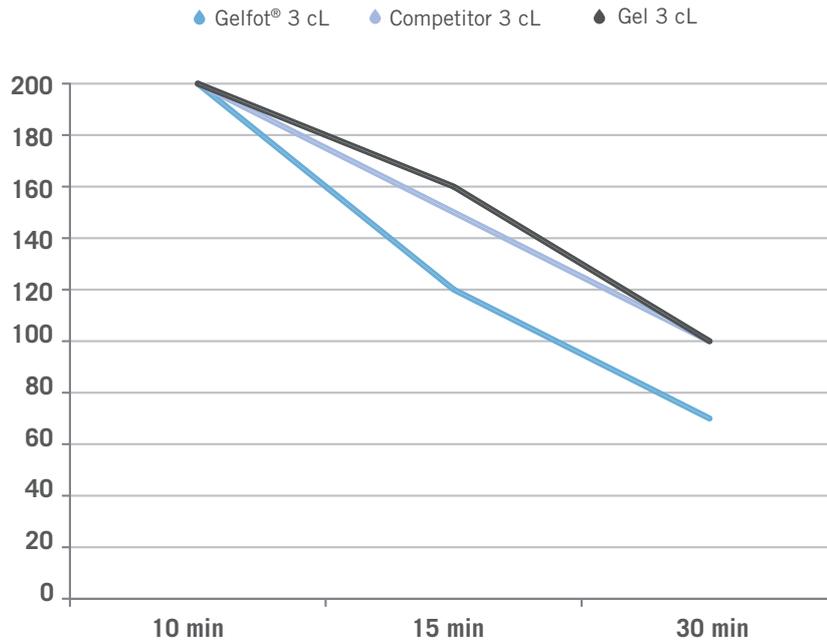
1. COMPARISON OF DIFFERENT GELATINS ON THE MARKET

Thermovinified Merlot must



2. QUANTITY OF MUST (IN ML) ON 1L OF THERMOVINIFIED AND FLOATED RED WINE MUST

Comparison of three gelatins



SPECIFICATIONS

PHYSICAL

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

MICROBIOLOGICAL

- **Viable microorganisms:** < 10⁴ UFC/g
- **Coliforms:** Not detected/g
- **Escherichia coli:** Not detected/g
- **Spores of Clostridium perfringens:** Not detected/g
- **Staphylococcus aureus:** Not detected/g
- **Salmonella:** Not detected/g
- **Yeasts:** < 10³ UFC / g
- **Lactic bacteria:** < 10³ UFC / g
- **Acetic bacteria:** < 10³ UFC / g
- **Mould:** < 10³ UFC / g
- **Anaerobic sulphite-reducing microorganisms:** Not detected/g

CHEMICAL

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

LIMITS

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



PACKAGING & CONSERVATION

- Cans of 5,25 kg (5 L) or 21 kg (20 L) and 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/15-11-2022. 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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