MASTERVIN
BIO-ORGANIC

MASTERVIN® BIO GEL

FOOD GELATIN WITH A HIGH ELECTRICAL SURFACE CHARGE

COMPOSITION

Pure pig gelatin.

CHARACTERISTICS

MASTERVIN® BIO GEL is yellow, odourless and tasteless grains; by addition of hot water a slightly opalescent solution is obtained.
Enologica Vason's Research & Development Department has been the first to (1) develop a method of assessing the electrical surface charge of the oenological adjuvant and gelatin in particular. A specific tool is used, the Streaming Current Detector (SCD) that assesses flow potential (that can be correlated to zeta potential) and allows the titration of the electrical surface charge with a polyelectrolyte solution. MASTERVIN® BIO GEL in particular has a high electrical surface charge and a low tannin-removing capacity, preserves the colour; it is recommended for processing wines with low tannins and for clarifying the product or improving its filterability. The use of MASTERVIN® BIO GEL reduces the risk of overfining.

MASTERVIN® BIO GEL complies with the organic EC Regulation 2018/848.

APPLICATIONS

MASTERVIN® BIO GEL is suitable for the production of organic wines.
MASTERVIN® BIO GEL is recommended for clarifying musts, wines, vinegars and fruit juices if a good clarification and a low tannin-removing capacity are required. MASTERVIN® BIO GEL should preferably be used together with bentonite (V BENTONITE or PLUSGRAN®); it should be noted that the high surface charge value allows the reduction of gelatin used during clarification.

When using MASTERVIN® BIO GEL comply with the relative legal regulations in force.

ENOLOGICA VASON

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DIRECTIONS FOR USE

Dissolve MASTERVIN® BIO GEL in at least ten parts hot water (40-50°C) until obtaining a homogenous solution, then dilute with cold water if necessary.
The product obtained in this way cannot be stored and must be used within one day; greater stability is given to the solution by the addition of citric acid (1%) and potassium metabisulphite (1000 ppm).

DOSAGE

From 3 to 10 g/hL for musts and white wines;
from 5 to 30 g/hL for musts, red wines, vinegars and fruit juices.
Laboratory tests are highly recommended.

PACKAGING

500 g polylaminate bags.

STORAGE

Store in a cool and dry place. Carefully close after opening.

HAZARD

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

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