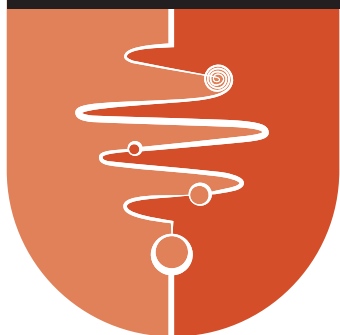


CHIARIFICANTI



PREMIUM® GEL GRADO 3

GELATIN WITH A LOW SURFACE ELECTRICAL CHARGE

COMPOSITION



Very pure animal gelatin. All the gelatins in the PREMIUM® line are subject to Enologica Vason Quality Control which ensures that they meet and exceed the law requirements as well as those set forth by Enologica Vason's R&D department as specified below.

	Unit of measure	E.V. SPECS.	CODEX REQUISITES**
Loss in weight	%	< 15	< 15
Ash*	%	< 2	< 2
pH (sol. 1% at 40°C)		5-7	5-7
Sulphur dioxide	ppm	< 50	< 50
Iron*	ppm	<50	< 50
Chromium*	ppm	< 10	< 10
Zinc*	ppm	< 50	< 50
Mercury*	ppm	< 0,15	< 0,15
Copper*	ppm	≤ 30	≤ 30
Lead*	ppm	< 5	< 5
Cadmium*	ppm	< 0,5	< 0,5
Arsenic*	ppm	< 1	< 1
Total nitrogen*	%	> 14	> 14
Urea*	g/kg	< 2,5	2,5
Total microorganisms	ufc/g	< 10000	< 10000
Sulfite reducer spores	ufc/g	absent	absent
Yeasts and moulds	ufc/g	< 1000	< 1000

*Data expressed for the dry product **CODEX REQUISITES update 2013

CHARACTERISTICS



PREMIUM® GEL GRADO 3 is straw-yellow, odorless and flavourless powder, which is perfectly clear when dissolved in warm water. PREMIUM® GEL GRADO 3 is obtained with an enzymatic hydrolysis method and spray drying; this permits an odorless, flavourless gelatin, with a light straw colour and easily cold soluble. Enologica Vason R&D department first (1) developed a method for assessing the surface electrical charge of the enological additives and the gelatines in particular. The technique uses a particular device: the Streaming Current Detector (S.C.D.); this allows to determine the flow potential (which can be correlated with the zeta potential) and then to find the surface electrical charge by titration with a polyelectrolyte solution. PREMIUM® GEL GRADO 3 has (see chart) a low surface electrical charge and a high tannin-removal activity; for this reason, it's particularly suitable for wines strongly tannic.

Surface charge	meq/g	1,20
Tannin removal power*		1,50
Bloom n.		100 +/-10
Solubility		with heat

*In accordance with the method given in Codex CEnologique de l'O.I.V.

ENOLOGICA
VASON

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APPLICATIONS

PREMIUM® GEL GRADO 3 is indicated for the clarification of musts, wines, vinegars and fruit juices when a high tannin-removal effect is required. PREMIUM® GEL GRADO 3 is preferably used in association with bentonite (V BENTONITE, PLUSGRAN® or PLUSGRAN® GEL).

When using PREMIUM® GEL GRADO 3 comply with the relative legal regulations in force.



DIRECTIONS FOR USE

Dissolve PREMIUM® GEL GRADO 3 in cold water ratio of 1:10 or higher, and while mixing slowly and continuously. The solution cannot be stored and must be used within the same day. Greater stability is given to the solution by adding citric acid (1%) and potassium metabisulphite (1000 ppm). To have the tannin-removal effect it's recommended to include the solution of PREMIUM® GEL GRADO 3 proportionally with DOSACOM®, JU.CLAS. automatic dosing system.



DOSAGE

From 3 to 15 g/hl for musts and white wines; from 5 to 30 g/hl for musts, red wines, vinegars and fruit juices. To prevent overfining, we recommend carrying out laboratory tests with different doses of PREMIUM® GEL GRADO 3.



PACKAGING

15 kg bags.
Polylaminated bags of 500 g.



STORAGE

Store in a cool dry place. Reseal opened packages carefully.



HAZARD

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

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