

Gelatines and Silica Sols

Gelsol®

50% liquid gelatine solution

GELSOL® is a liquid gelatine produced by a process of irreversible hydrosolubilisation, this maintains a constantly stable liquid product.

FLOCCULATES INSTANTLY

The clarifying effect is achieved through instantaneous flocculation resulting in the formation of large, heavy macrocoagula. The resulting sediments are compact and easily filtered out.

REMOVE TANNINS AND SOFTEN

Wines become softer and less subject to oxidation because they remove condensed tannins, which give astringency to wines.

DOES NOT AFFECT ANTHOCYANINS

They have little affinity with anthocyanins, therefore they are ideal for red wines because they do not cause any loss of color intensity.

CAN BE USED IN CONJUNCTION WITH BENTONITES

In order to avoid possible overfining in white wines with little tannin and a low pH, it is recommended to combine **GELSOL®** with an adequate bentonite treatment.

● DOSAGE

1/4 - 4 Lbs/1000 gal.

For the clarification of musts, fruit juices and wines with silica sol. To facilitate fining, **GELSOL®** can be used in conjunction with **SPINDASOL® W** at a 2-1 ratio.

Apx. one part of **GELSOL®** to two parts of **SPINDASOL® W**.

● DIRECTIONS FOR USE

After possibly making a 1:1 dilution, add dose of or **GELSOL®** uniformly to the mass by means of a continuous metering pump or Venturi tubes.

● COMPOSITION

GELSOL®: E372 hydrosoluble 50% food grade pork gelatine and So2 added as a stabilizer. For enological use. In accordance with EC Regulations. Products not derived from GMO.

● PACKAGING

25 kg and 250 kg drums.

Spindasol® W

30% silica sol for faster clarifications

CLARIFIES EFFECTIVELY

It is indicated for the clarification of musts and wines, also in conjunction with other clarifiers. It allows total elimination of the suspended carbon after decolorization, leaving the clarification lees well compacted.

HIGHLY REACTIVE WITH SPECIAL LIQUID GELATINES

SPINDASOL® W should be used in conjunction with the liquid gelatines **GELSOL®** or **ITIOSOL®** at the apx. ratio of 2:1.

REACTS RAPIDLY

In musts producing a high degree of clarity can be obtained. (30-50 NTU)

Treatment with a pectolytic enzyme should precede the clarification process, in order to eliminate the pectins' colloid protector effect, which hinders clarification.

● DOSAGE

50-100 mls/hL according to requirements.

● DIRECTIONS FOR USE

SPINDASOL® W and **GELSOL®** must be added separately to the liquid to be treated.

● STORAGE

SPINDASOL® W can be stored for an indefinite period, provided temperature remains in excess of 41-43°F.

● COMPOSITION

E351 Silica sol. For enological use. In accordance with EC regulations. Product not derived from GMO.

● PACKAGING

25 kg and 250 kg drums