



Gelfine® is a gelatine for the clarification of aged high quality red wines.



PRODUCT CHARACTERISTICS

- **Formulation:** Pure food-grade gelatine of exclusively porcine origin.
- **Enological benefits:** Gelfine® is an extremely pure gelatin that is soluble in warm water. **Recommended for balanced and harmonious red wines with ageing potential.** It is made up of relatively unhydrolysed protein chains that clarifies and stabilises expressive red wines, while **refining their natural balance.**



DIRECTIONS FOR USE

- Dilute carefully in warm water (35 to 40°C) and maintain this temperature all along the incorporation. Introduce progressively into the wine making sure the homogenization is good (no clumps).
- **Dosage:** 5 to 10 g/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:** With powder lightly yellowish
- **Solubility:** In hot water (insoluble in cold water)

MICROBIOLOGICAL

- **Viable microorganisms:** < 10⁴ UFC/g
- **Coliforms:** Not detected/g
- **Escherichia coli:** Not detected/g
- **Staphylococcus aureus:** Not detected/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:** Not detected/g
- **Anaerobic sulphite-reducing microorganisms:** Not detected/g

CHEMICAL

- **pH (at 1%):** 5 - 7
- **Ashes:** < 2%
- **SO₂:** < 50 mg/kg
- **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
- **Chromium:** < 10 mg/kg
- **Copper:** < 30 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg (in 15 kg box) and bags of 20 kg.
- 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.