

Gelfine® is a gelatine for the clarification of aged 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
- **Humidity:** < 15%

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.

GN/22-01-2026. 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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