

Gelflot®

Gelflot® is a highly pure, low-hydrolyzed liquid gelatin, specifically designed for must flotation. It improves process efficiency by promoting excellent clarification, while ensuring compact lees, regardless of the type of wine.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** liquid food-grade gelatine of exclusively porcine origin, concentrated at 100 g/L. Contains sulphites (E 220).
- ◆ **Enological benefits:** using gelatin helps to increase the size of particles and thus to increase the speed of must flotation. Gelflot® has been developed for its **compatibility with flotation**.
It **removes insoluble particles from musts** and **decreases the amount of phenolic compounds** through flotation.



DIRECTIONS FOR USE

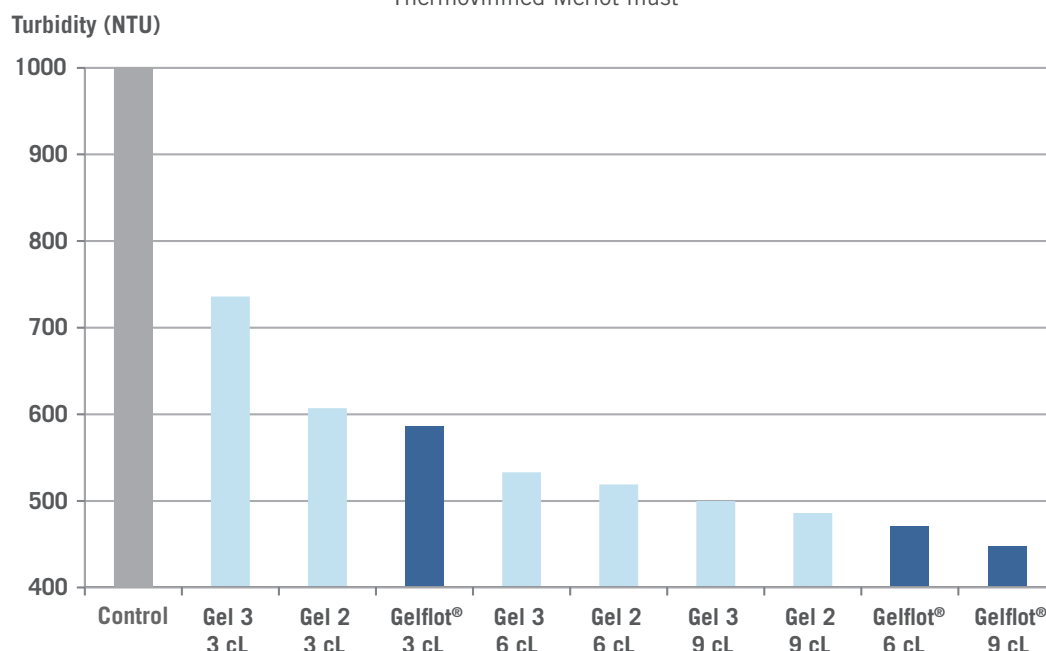
- ◆ It is imperative the musts be enzymed (Vinoclear® Classic) to ensure a negative pectin test before performing flotation. Thanks to its low viscosity liquid formulation, Gelflot® can be directly injected during flotation (via pump or venturi effect) or incorporated into the must and homogenized before flotation. For optimal efficiency, Gelflot® can be used in combination with a fining helper (Silica gel or Blankasit Super).
- ◆ **Dosage:** 1 to 10 cL/hL. *Classic must:* 1 à 10 cL/hL. *Thermo-treated must:* 3 to 10 cL/hL.
The doses are given as an indication. The optimal dose should be determined by a laboratory test or on the advice of your œnologist.



TRIAL RESULTS

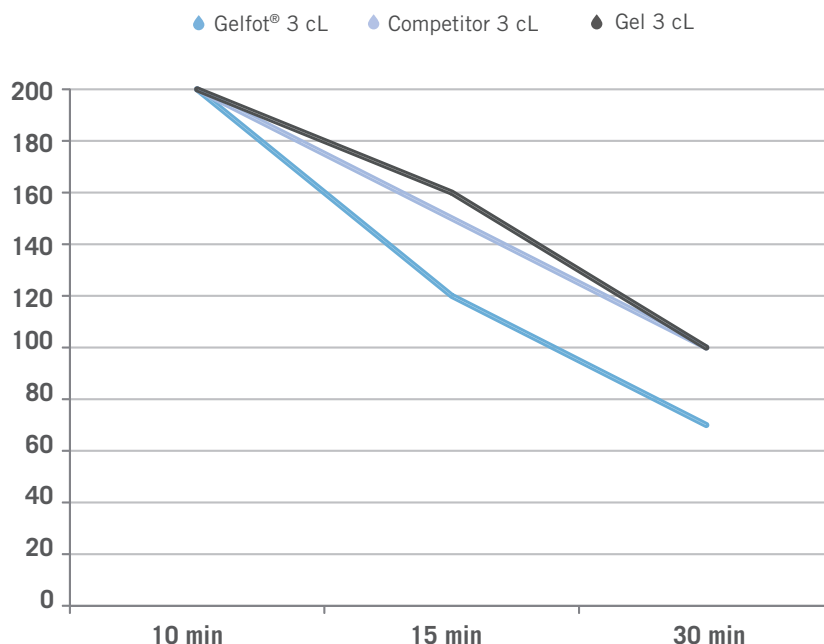
1. COMPARISON OF DIFFERENT GELATINS ON THE MARKET

Thermovinified Merlot must



2. QUANTITY OF MUST (IN ML) ON 1L OF THERMOVINIFIED AND FLOATED RED WINE MUST

Comparison of three gelatins



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** pale liquid
- **Density:** 1032 ± 2

MICROBIOLOGICAL

- **Viable microorganisms:** < 10⁴ UFC/g
- **Coliforms:** not detected/g
- ***Escherichia coli*:** not detected/g
- **Spores of *Clostridium perfringens*:** not detected/g
- ***Staphylococcus aureus*:** not detected/g
- **Salmonella:** not detected/g
- **Yeasts:** < 10³ UFC / g
- **Lactic bacteria:** < 10³ UFC / g
- **Acetic bacteria:** < 10³ UFC / g
- **Mould:** < 10³ UFC / g
- **Anaerobic sulphite-reducing microorganisms:** not detected/g

CHEMICAL

- **pH (at 1%):** 3 - 4
- **SO₂:** 3.3 +/- 0.3
- **Urea:** < 2.5 g/kg
- **Total nitrogen:** > 14%
- **Ashes:** < 2%

LIMITS

- **Iron:** < 50 mg/kg
- **Arsenic:** < 1 mg/kg
- **Lead:** < 1.5 mg/kg
- **Mercury:** < 0.15 mg/kg
- **Chromium:** < 10 mg/kg
- **Copper:** < 30 mg/kg
- **Zinc:** < 50 mg/kg
- **Cadmium:** < 0.5 mg/kg



PACKAGING & CONSERVATION

- ◆ Cans of 5,25 kg (5 L) or 21 kg (20 L) and containers of 1050 kg (1000 L).
- ◆ 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.

LC/20-04-2026. 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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