

GELAROM®

Liquid gelatin produced from a selection of exceptionally pure raw materials, exclusively of porcine origin.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 2019/934 and the Food Chemical Codex.

SPECIFICATIONS

GELAROM® is a fining agent intended for:

- Revealing the organoleptic potential in wine. GELAROM® harmonises the polyphenolic structure, promoting aroma expression, and restores freshness without modifying the structural equilibrium of the wine.
- Stabilising the colloidal state.
- Clarifying wines and musts, by eliminating haze particles. GELAROM® improves wine clarity.

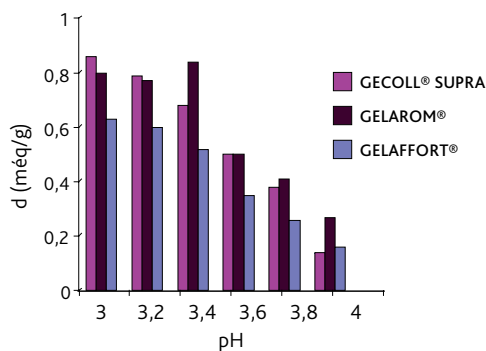
OENOLOGICAL APPLICATIONS

For young closed wines, fruitiness and aroma delicacy are restored with GELAROM® treatment.

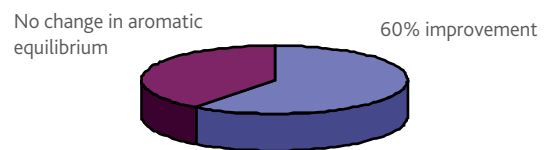
GELAROM® is adapted to clarification in:

- Musts by flotation.
- Juices derived from thermal treatment.

SCIENTIFIC RESULTS



Charge evolution according to pH



Effect on aromatic profil

PHYSICAL CHARACTERISTICS

Aspect liquid
Colour light amber-coloured
Density (g/L) 1045 ± 2

Gelling test* 4 - 8°C (39.2 - 46.4 °F) ± 4 (39.2)
*(according to the time of year.- solution not previously used and still useable).



LAFFORT

l'œnologie par nature

CHEMICAL ANALYSIS

SO ₂ (g/L)	3.3 ± 0.3
pH	3.3 ± 0.3
Dry extract (%)	> 5
<u>On dry products:</u>	
Ashes (%)	< 2
Urea (g/kg)	< 2.5
Arsenic (ppm)	< 1
Lead (ppm)	< 1.5
Mercury (ppm)	< 0.15

Cadmium (ppm)	< 0.5
Total nitrogen (%)	> 14
Iron (ppm)	< 50
Zinc (ppm)	< 50
Chromium (ppm)	< 10
Copper (ppm)	< 30
Pentachlorophenols (ppm)	< 0.3
H ₂ O ₂ (ppm)	< 10

MICROBIOLOGICAL ANALYSIS

Viable micro-organisms (CFU/g)	< 10 ⁴
Total lactic bacteria (CFU/g)	< 10 ³
Acetic bacteria (CFU/g)	< 10 ³
Coliforms (/g)	none
Spores of <i>Clostridium perfringens</i> (/g)	none
<i>E.coli</i> (/g)	none

<i>Staphylococcus</i> (/g)	none
<i>Salmonella</i> (/25 g)	none
Spores of sulphite-reducing anaerobic microorganisms (/g)	none
Yeasts (CFU/g)	< 10 ³
Moulds (CFU/g)	< 10 ³

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Temperatures: there are no particular recommendations under normal wine preservation conditions.

GELAROM® action is adapted to the pH of the wine.

For white wines, GELAROM® should be added with SILIGEL® or MICROCOL®.

DOSAGE

- Based on previous laboratory trials, the success of the fining depends on the preparation of the gelatin, its addition, the fining follow-up and « levée de colle » (racking).
- Average dosage: 30 to 60 mL/hL.

IMPLEMENTATION

Incorporate pure or diluted into one times its weight in water in a homogenous manner into the total wine volume. GELAROM® must be added progressively during a pump-over, adding the product in small amounts at a time, to ensure correct dispersion into the wine mass. This addition must be accompanied by vigorous mixing; pumping over one third of the tank is generally sufficient.

It is recommended to use an OENODOSEUR.

Depending on the types of wine treated and their haze level, the addition of SILIGEL® or MICROCOL® is recommended to optimize fining agent action (flocculation) and clarification (sedimentation, lee settling).

Bentonite is generally added after the gelatin. SILIGEL® and/or tannins are added before the gelatin.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use:
 - 2 years for 1.05 kg and 1000 L.
 - 30 months for 5.25 kg, 21 kg and 125 kg.

PACKAGING

1.05 kg - 5.25 kg and 21 kg jerrican.
125 kg barrel.
1000 L container

