

# GELATINE EXTRA N°1

Very pure gelatine of porcine origin, heat soluble, in powder form.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.  
Complies with Commission Regulation (EC) No. 2019/934 and with the Food Chemical Codex.*

## SPECIFICATIONS

**GELATINE EXTRA N°1** is characterised by its high molecular weight protein chains and a high charge density. These remarkable properties give it exceptional stabilisation ability whatever the acid-base balance of the wine.

**GELATINE EXTRA N°1** is characterised by:

- Its clarifying and stabilising action. It allows for rapid elimination of any haze present and ensures very good stabilisation by removing colloidal substances liable to precipitate later.
- Its refining action on the phenolic composition that helps to improve ageing potential.
- Its purity, which respects the elegance and aromatic balance of the wine.

## OENOLOGICAL APPLICATIONS

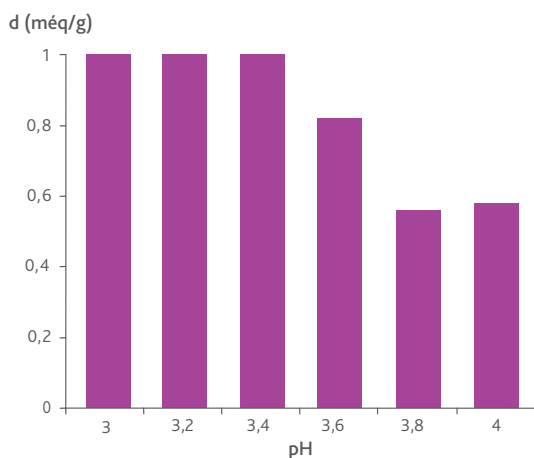
**GELATINE EXTRA N°1** acts harmoniously on all the tannins in order to preserve the balance and harmonize the phenolic structure of the wine.

**GELATINE EXTRA N°1** is recommended for:

- The fining of reserve red wines.
- The clarification of balanced and structured wines.

## EXPERIMENTAL RESULTS

Charge of **GELATINE EXTRA N°1** as a function of pH.



**LAFFORT**

*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

Appearance .....	powder	Solubility .....	in hot water ( <i>insoluble in cold water</i> )
Colour .....	pale amber		

## CHEMICAL ANALYSIS

Sulphur dioxide (ppm).....	< 50	Lead (ppm).....	< 1.5
Urea (g/kg).....	< 2.5	Mercury (ppm).....	< 0.15
pH (1% solution).....	5 - 7	Cadmium (ppm).....	< 0.5
Humidity (%).....	< 15	Arsenic (ppm).....	< 1
Ash (%).....	< 2	Iron (ppm).....	< 50
Total nitrogen (%).....	> 14	Zinc (ppm).....	< 50
Pentachlorophenols (ppm).....	< 0.3	Chromium (ppm).....	< 10
H <sub>2</sub> O <sub>2</sub> (ppm).....	< 10	Copper (ppm).....	< 30

## MICROBIOLOGICAL ANALYSIS

Viable microorganisms (CFU/g) .....	< 10 <sup>4</sup>	<i>Clostridium perfringens</i> spores (/g) .....	none
Total lactic acid bacteria (CFU/g) .....	< 10 <sup>3</sup>	<i>E. coli</i> (/g) .....	none
Acetic acid bacteria (CFU/g) .....	< 10 <sup>3</sup>	<i>Staphylococcus</i> (/g) .....	none
Yeasts (CFU/g) .....	< 10 <sup>3</sup>	<i>Salmonella</i> (/25 g) .....	none
Moulds (CFU/g) .....	< 10 <sup>3</sup>	Spores of sulphite-reducing anaerobic microorganisms (/g) .....	none
Coliforms (/g) .....	none		

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

Temperature: there are no particular requirements within the normal conditions of wine storage. The action of GELATINE EXTRA N°1 is adapted to the pH of wine.

### DOSAGE

6 - 10 g/hL (60 - 100 ppm).

## IMPLEMENTATION

GELATINE EXTRA N°1 is soluble in hot water.

Dissolve in hot water (35 to 40°C / 95 – 104°F) at 50 g of GELATINE EXTRA N°1 per litre (5% solution) stirring continuously. When completely dissolved, add little by little to the wine, either while pumping over or gradually during a transfer between tanks. Maintain the temperature of the gelatine solution throughout the fining operation to avoid gelling.

*Flash this QR code to see the implementation protocol of the product.*



## STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Shelf life: 5 years.

## PACKAGING

1 kg bag, 10 kg box.  
20 kg bag.

