

ICHTYOCOLLE

Fish-based fining agent adapted to high-grade white and rosé wine fining and clarification. Restores high organoleptic clarity and remarkable brilliance to treated wines.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS

ICHTYOCOLLE is an exceptionally pure powder, dehydrated by freeze drying, which maintains the natural components. ICHTYOCOLLE is a preparation containing citric acid which facilitates dissolution in water on implementation. ICHTYOCOLLE is suitable for treating other beverages (beer, cider...).

OENOLOGICAL APPLICATIONS

- For wines showing bitterness, ICHTYOCOLLE enables the elimination, by flocculation, of the polyphenols which are responsible for this character, while maintaining organoleptic qualities.
- In the case of viscous wines (sweet white wine types derived from botrytised harvests), ICHTYOCOLLE improves filterability by acting on gums and mucilages.
- ICHTYOCOLLE reduces the risk of wine browning.

PHYSICAL CHARACTERISTICS

Aspect	fluffy powder	Odour	distinctive of isinglass
Colour	white	Solubility	swells in water forming a translucent gel.

CHEMICAL ANALYSIS

Humidity (%)	< 18	Iron (ppm).....	< 100
pH	3.5 to 4	Lead (ppm).....	< 5
Nitrogen (%)	> 14	Mercury (ppm).....	< 1
Ashes (%)	< 2	Arsenic (ppm).....	< 3



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- ICHTYOCOLLE brings about flocculation with extremely fine elements forming particles in suspension which are very slow to sediment. It is recommended to observe a 2 to 3 week time period before racking, in order to limit clogging effects.
- Reduces overfining.
- Combining ICHTYOCOLLE with SILIGEL® favours sedimentation and improves lees settling.

IMPLEMENTATION

Dissolve the ICHTYOCOLLE at a rate of 10 g/L (100 L for 1 kg) by stirring with the help of a blender.

Leave to swell for around 2 hours, then vigorously stir to divide up the particles and obtain the best possible dispersion. If gelling appears too quickly, it is recommended to dilute the solution with a supplementary volume of water (around 10%).

The prepared solution must be used within 24 hours.

Rapidly incorporate the solution into the total wine volume, and homogenise.

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.
- Optimal date of use: 2 years.
- Do not use opened packaging.

DOSAGE

- Treatment dosages are previously specified by laboratory testing.

Recommended dosages of ICHTYOCOLLE can be defined as follows:

0.5 to 1.5 g/hL of dry matter equivalent (50 to 150 mL/hL of prepared solution).

PACKAGING

- 250 g bag (5 kg box).
- 500 g bag (7.5 kg box).

