

GECOLL® FLOTTATION

Liquid gelatin with high reactivity for flotation.

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° 606/2009.

DESCRIPTION

GECOLL® FLOTTATION is obtained by controlled enzymatic hydrolysis. Thanks to its liquid state and its high molecular weight and high protein charge density, **GECOLL® FLOTTATION** provides rapid must flotation.

GECOLL® FLOTTATION is a gelatin that has been specifically developed to obtain improved flocculation of particles in suspension, which are consequently carried upwards by the injected gas.

OENOLOGICAL PROPERTIES

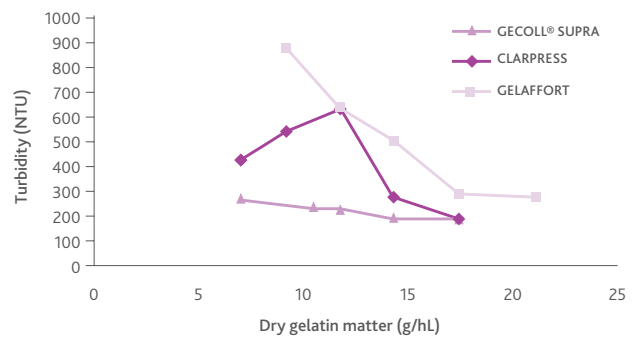
GECOLL® FLOTTATION is recommended for clarifying musts by flotation.

Produced using gelatins with a high Bloom degree and thanks to controlled enzymatic hydrolysis, **GECOLL® FLOTTATION** is characterised by a very high charge density, at wine pH, which renders it highly reactive in relation to the particles in solution.

GECOLL® FLOTTATION promotes the formation of flocs, consequently increasing the speed and efficiency of solid particle separation, irrespective of the float used.

It is essential to add enzyme (**LAFAZYM® CL** 0,5 - 1,5 g/hL) to the must before flotation in order to optimise flocculation and reduce must viscosity, which hinders clarification.

Quantity of dry gelatin matter (g/hL)	Turbidity obtained (in NTU) after flotation for:		
	Gelatin A	Gelatin B	GECOLL® FLOTTATION
7,0	428	-	274
9,2	546	878	-
10,5	-	-	238
11,8	634	640	233
14,3	282	510	200
17,5	195	294	192



Development of turbidity depending on type and quantity of gelatin used

PHYSICAL CHARACTERISTICS

Aspect liquid
Colour light amber-coloured
Density 1045 ± 2

Gelling test * 7 to 8°C ± 2

CHEMICAL ANALYSIS

SO ₂	3,3 g/L ± 0,3
pH	5,5 ± 0,4
On dry products:	
Ashes	< 2%
Arsenic	< 1 ppm
Lead	< 5 ppm
Mercury	< 0,15 ppm

Cadmium	< 0,5 ppm
Total nitrogen	> 14%
Iron	< 50 ppm
Zinc	< 50 ppm
Chromium	< 10 ppm
Copper	< 30 ppm
Pentachlorophenols	< 0,3 ppm

MICROBIOLOGICAL ANALYSIS

Viable micro-organisms /g.....	< 10 ⁴ UFC
Lactic bacteria /g	< 10 ³ UFC
Acetic bacteria /g.....	< 10 ³ UFC
Coliforms/g.....	none
<i>Clostridium perfringens</i> / g.....	none
<i>E.coli</i> /g	none

<i>Staphylococcus aureus</i> /g.....	none
<i>Salmonella</i> /25g.....	none
Sulphite-reducing aerobic microorganisms/g	none
Yeasts/g.....	< 10 ³ UFC
Moulds /g.....	< 10 ³ UFC

PROTOCOL FOR USE

GENERAL CONDITIONS

Temperature: no particular restrictions under normal usage conditions. **GECOLL® FLOTTATION**'s action is adapted to wine pH. During flotation, the use of **GECOLL® FLOTTATION** must be combined with the use of co-adjuvants such as a clarification enzyme (**LAFAZYM® CL**), a silica gel (**SILIGEL®**) and bentonite (**MICROCOL®**).

DOSAGE

It is recommended to carry out prior laboratory trials in order to obtain the desired level of clarification. Average dosage: 30-70 mL/hL (depending on the type of must, pH and condition). For wines derived from thermo-treatment, the dosage can be increased up to around 100 - 120 mL/hL.

As **GECOLL® FLOTTATION** is a liquid product, it can be applied directly and easily into the must. To facilitate homogenization into the wine volume, it is advisable to dilute the product before its addition (1L of **GECOLL® FLOTTATION** in 5L of cold water)

STORAGE

- Store in original sealed packaging.
- Store at room temperature (15-20°C).
- Optimal date of use: 30 months. unopened packaging.
- Once opened, the product must be used rapidly (within 1 month).
- Owing to its physicochemical characteristics, **GECOLL® FLOTTATION** can present a risk of gelling at temperatures below 6-7°C. In this event, the product in its packaging must be immersed in a warm water bath or placed in a wine volume room, to restore its initial fluidity.

PACKAGING

11 kg canister.

