

GELATINE EXTRA N° 1

Pure food grade gelatine - Pig origin exclusively. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In compliance with the regulation (EC) n° 606/2009.

Physical Characteristics

Aspect powder
Colour light amber-coloured
Solubility in hot water only (*insoluble in cold water*)

Chemical Analysis

SO ₂ < 50 ppm	Mercury < 0.15 ppm
pH (Solution at 1%) 5 - 7	Iron < 50 ppm
Humidity < 15 %	Cadmium < 0.5 ppm
Ashes < 2 %	Zinc < 50 ppm
Urea < 2.5g/kg	Chromium < 10 ppm
Arsenic < 1 ppm	Copper < 30 ppm
Lead < 5 ppm	

Micro-Biological Analysis

Viable micro-organisms /g < 10 ⁴ UFC	Coliforms /g None
Lactic bacteria /g < 10 ³ UFC	<i>Clostridium perfringens</i> /g None
Acetic bacteria /g < 10 ³ UFC	<i>Staphylococcus aureus</i> /g None
<i>Escherichia coli</i> /g None	Yeast/g < 10 ³ UFC
Salmonella /25g None	Moulds/g < 10 ³ UFC

Oenological Use

Properties: clarifying agent of red premium wines respecting the harmony, the structure and the balance.

Dosage: 6 to 10 g/hL (60 to 100 ppm).

Preparation: dissolve carefully in hot water (40°C) at 50 g/L and keep in hot water bath during the incorporation (check the label or commercial data sheet for guidance).

Remarks:

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 2 hours after preparation.
- Do not use an opened bag.

Storage – Optimal Date Of Use

Store in original packaging at room temperature (0 to 22° C), in a dry and odourless room.
Optimal date of use : 5 years after packing date.

Packaging

1 kg bags / 20 kg bags.



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