

# GELATINS

## OUR GELATIN SELECTION IS ALWAYS AVAILABLE.

Each gelatin has a perfectly defined action field.

Their action is characterized by their molecular weight. The more the gelatin is hydrolyzed, the more gallic and high molecular weight tannins it will remove (1).

On the other hand, slightly hydrolyzed gelatins have a stronger clarifying action and are softer on the tannins (2).

These scientifically recognized data allowed us to develop a complete range of gelatins according to the type of wine to be fined.

These gelatins are thoroughly controlled by our laboratory.

Both the raw material and finished products are controlled.

### GELATINE EXTRA Granules

- ◆ **Very lightly hydrolyzed gelatin.**
- ◆ 80° Bloom.
- ◆ Only soluble at warm temperatures.
- ◆ Reacts well with tannins or silica sol.
- ◆ Flocculation occurs very rapidly.
- ◆ Aspect: large golden granules.
- ◆ Can be used with any type of wine. It is **mainly recommended for rich and structured red wines for ageing. This gelatin is suitable for flotation.**
- ◆ Its preparation and utilization have to be well managed.

### GELISOL Liquid

- ◆ **Gelatin** whose level of hydrolysis is carefully controlled in laboratory (slight hydrolysis).
- ◆ Versatile application.
- ◆ Concentration: 100 g/l of dry matter.
- ◆ Autoclaved at our production facilities.
- ◆ Reacts well with tannins or silica sol.
- ◆ Ready to use and very easy to apply.
- ◆ Can be used either for **the flotation, the clarification of musts**, white and rosé wines (combined with SILISOL) or for the clarification and softening of elegant red wines.

## ALBUMINOCOL Liquid

- ◆ **Partially hydrolyzed gelatin** whose level of hydrolysis is carefully controlled in laboratory.
- ◆ Concentration: 250 g/l of dry matter.
- ◆ **ALBUMINOCOL** is autoclaved at our production facilities.
- ◆ Reacts well with harsh and bitter tannins. It is perfect **for fining young red wines** with a lot of polyphenols.
- ◆ Ready to use.

## AFFINOCOL

- ◆ **Slightly hydrolyzed gelatin.**
- ◆ Solution contains 100 g/l of active gelatin.
- ◆ Suitable to soften aromatic red wines: preserves the wine aromas.
- ◆ Solution is ready to use.

## SOLUGEL Powder

- ◆ **Highly hydrolyzed gelatin.**
- ◆ Soluble at cold temperature.
- ◆ Easy to use.
- ◆ Suitable for every type of wine.
- ◆ Reacts well with tannins or silica sol. We recommend using this product together with bentonite in order to obtain a **SOLUGEL** action.
- ◆ The bentonite is added to the wine one day after the addition of **SOLUGEL**.

## Liquid GELATIN

- ◆ **Highly hydrolyzed gelatin** solution, ready to use.
- ◆ Concentration: 200 g/l of dry matter.
- ◆ Reacts well with silica sol or tannins.
- ◆ Generally precedes a bentonite treatment. The combination produces a small amount of compact sediments.
- ◆ Suitable for every type of wine.

## BIBLIOGRAPHY

- (1) AVALONE.S, 1996, caractérisation des polyphénols des vins précipités pour des protéines de collage, DEA Sciences des aliments université de Montpellier I.
- (2) SCOTTI.B. (ESSECO), POINSAUT.P. (MV/SOEC), le collage à la gélatine : entre sciences et traditions, revue des œnologues n°85 S (novembre 1997).