



# ALBUMINOCOL®

Gelatine in a solution concentrated in active gelatine (250 g/L).



Liquid gelatine  
for clarification

Softens red wines

Reduces bitterness



## OENOLOGICAL GOALS

- Its specific degree of hydrolysis and surface charge density eliminate the risk of overfining.
- Precipitation of astringent tannins.
- Elimination of the bitterness often present in red press wines.



## INSTRUCTIONS FOR USE

The product is ready for use.  
Slowly add **ALBUMINOCOL®** using a dosing pump or a fining connector (Dosacol).

### Precautions for use:

*Product for oenological and specifically professional use.*

*Use in accordance with current regulations..*



## DOSAGE

2 to 8 cL/hL.



## PACKAGING



20L  
1 000L



## STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow to freeze.

Once opened, use up rapidly.

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