



Vinfoerm gelatin powder

<p>Product Description:</p>	<p>A gelatin of animal origin in food quality for the treatment of juice, wine and other beverages. It is a product of high purity. The Bloom value is between 90-100 which is the ideal range for beverage treatment. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.</p>
<p>Aim of Treatment:</p>	<p>Reduction of tannins and polyphenols thus optimal stabilization against colloidal haze. Application for clarification/fining in combination with silica sol.</p>
<p>Product and Effect:</p>	<p>A well soluble, ground gelatin with optimal clarification and efficient tannin-reducing properties. If gelatin is used solely, flocculation depends on the amount of tannins present. In case of very cloudy wines with low tannin contents, it frequently happens that the gelatin added is not completely precipitated, i.e. some gelatin may remain in the wine as protein substance, thus leading to secondary haze. Therefore, a gelatin treatment should always be combined with silica sol to assure safe and successful treatment. Furthermore, a combined application with silica sol, as a rule, leads to a better and more intensive clarification. In particular, this applies to pH values of 3.4 and higher.</p>
<p>Dosage and Application:</p>	<p>Preferably, the dosage should be determined by a pretest. For standard clarification/fining treatments, 5-10 g gelatin/100 L are mostly sufficient. If beverages are difficult to clarify and particularly when wines or juices have high polyphenol contents, considerably increased dosages might be required. In such cases, preliminary tests are indispensable. Before application, Vinfoerm gelatin must always be dissolved in water. To do so, the following procedure is recommended: Per kg gelatin, approximately 5 L of cold water are filled into a vessel. Under constant stirring, the gelatin is thoroughly mixed with the water. Allow to swell for approximately 20 minutes. Subsequently, 4-5 parts of hot water are added and the gelatin is dissolved by stirring intensively. The at a temperature of 40-50 °C dissolved gelatin should be used up as soon as possible. For a combined fining with gelatin /silica sol basically the following dosage ratios apply: 5 ml kieselsol + 1 g gelatin</p>
<p>Storage:</p>	<p>Protect from foreign odours and humidity. Reseal opened packagings immediately and tightly.</p>



Material:	Pork skin
Analysis: pH (5% solution): isoelectric point:	Ca. 5 7-9
Microbiological analysis: Plate count (PC-agar): Yeast and mold (Malz – agar): Enterobacteriaceae (VRB-agar) Coliform germs in 0,1 g Clostridia in 1,0 g <i>Escherichia coli</i> in 1,0 g Salmonella in 25,0 g	< 10 ³ CFU/g < 10 ³ CFU/g < 10 ³ CFU/g Not detectable Not detectable Not detectable Not detectable
Other: Ashes: Zinc: Copper: Lead: Arsenic: Cadmium: Mercury: Hydrogen peroxide: SO ₂ :	< 2,5 % < 50 ppm < 30 ppm < 5 ppm < 2 ppm < 0,1 ppm < 0,01 ppm Not detectable < 50 ppm