

# Istant Gel 10

## LIQUID GELATIN

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Conforms to EC Reg. 853/2004.

Pure gelatin solution with a high concentration, suitable for clarifying treatments of musts and wines. The procedure with which the product is obtained ensures the physical stability of the solution over time.

### Must clarification

The clarification treatment of musts carried out with Istant Gel 10 allows the rapid decrease of turbidity of the juice and the sediment that forms on the bottom of the tank is easily separable from the clear part. The action of Istant Gel 10 is particularly directed to the phenolic substances, in this way the clarification makes it possible to achieve greater stability in regard to oxidative alterations.

### Treatment of wines

In wines that are excessively astringent the use of Istant Gel 10 allows you to remove the tannins responsible for this flaw, by bringing more balance to the organoleptic profile of the product.

The reaction with ferric iron makes it possible to use Istant Gel 10 as an adjunct in the treatment with potassium ferrocyanide.

### Composition

Animal gelatin 10% solution stabilised with preservatives: E220 Sulphur dioxide 0.35%.

### Characteristics

Appearance: liquid.

Colour: golden yellow.

### Dosage

1 liter for 15 to 30 hl in white and rosé wines. 1 liter for 10 to 20 hl in red wines.

### How to use

Dilute in water and slowly add to the wine.

Pump over with care. Istant Gel 10 can also be used directly, by adding in a thin stream to the wine.

### Storage

Store in a cool and dry place.

### Packaging

Code EXP00115820- 25 kg canisters

