

FLOTTOGEL®

FOOD GELATINE FOR FLOTATION

COMPOSITION

Pure animal gelatine.

CHARACTERISTICS

FLOTTOGEL is an animal gelatine with a high protein nitrogen content; it comes in an odourless, flavourless crystalline powder; does not contain preservatives.

FLOTTOGEL possesses a gelatinizing power of 100 Bloom.

It is completely soluble in water at 40 - 50 °C and produces a clear and homogenous liquid.

USES

FLOTTOGEL can be successfully used in the clarification by flotation of grapes musts and fruit juices. The raw materials used in the production of FLOTTOGEL achieve a hydrophobe floc that is capable of adhering easily to the gas used in the separation process by flotation.

FLOTTOGEL also has a notable clarifying effect and an exceptional ability to combine with polyhydric phenols, particularly those of a tannic nature.

When using FLOTTOGEL in flotation, it is recommended to carry out laboratory tests to determine the ideal dosage and ratio with the other clarifying agents.

When using FLOTTOGEL, comply with the relative legal regulations in force.

DIRECTIONS FOR USE

Disperse FLOTTOGEL in water at 40 - 45°C with a ratio of 1:10, if used immediately, and 1:50 for preventing the formation of gel. This solution does not keep and must be used within one day; adding sulphur dioxide (500 mg/L) to the solution and acidifying it with tartaric acid (0.5% of the volume of the solution), it may keep longer.

For flotation processes, add FLOTTOGEL to the raw must using a suitable automatic dosing system.

DOSAGE

From 2 to 10 g/hL in musts to be clarified by flotation.

Higher doses in red grape musts and products that are more difficult to clarify.

To avoid over-binding phenomena, it is recommended to carry out clarification tests in the laboratory with gradual doses of FLOTTOGEL.

PACKS SIZES

25 kg bags.

CONSERVATION

Keep in a cool, dry place. Close open packs securely.

DANGER CLASSIFICATION

Based on the Ministerial Decree of 28/01/1992, the compound is classified: not dangerous.

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA
Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



ENOLOGICA

VASON®

CHIARIFICANTI