

PREMIUM GEL GRADO 3

GELATIN WITH A LOW SURFACE ELECTRICAL CHARGE



PRODUCT

Very pure animal gelatin. All the gelatins in the PREMIUM line are subject to Enologica

Vason Quality Control which ensures that they meet and exceed the law requirements as well as those set forth by Enologica Vason's Research and Development department as specified below.

	E.V. SPECS.	D.M.26.04.69 REQUISITES	CODEX REQUISITES	F.U. REQUISITES
Loss on drying at 105°C %	< 13		≤ 18	≤ 15
Ash* %	< 2	≤ 2	< 3	
Sulfuric ash* %	≤ 3			≤ 3
Copper* mg/kg	< 30	≤ 30	< 35	
Iron* ppm	< 50		< 120	
Lead* ppm	< 5.0			
Chromium* ppm	< 10		< 10	
Zinc* ppm	< 50		< 120	
Arsenic* ppm	< 1	≤ 2	< 2	< 1
Other heavy metals* ppm	< 20	≤ 20	< 50	< 10
Albumin	absent	absent		
Organic acids	absent	absent		
Peroxides (such as H ₂ O ₂) %	< 0.01			≤ 0.01
Total nitrogen* %	> 15		> 14	
SO ₂ %	< 0.05	≤ 0.05	≤ 0.05	≤ 0.02
pH (sol. 1 %)	4.5 - 6		4 - 7	3.8 - 7.6
Turbidity (sol. 10 %) NTU	< 50			
Isoelectric point	4.5 - 5.8			
Lipids* %	< 0.1			
Hydroxyproline* %	12.0 +/- 2.0			
Melting point °C	/			
Total microorganisms ufc/g	< 5000			
Sulfite reducer spores ufc/g	< 10			
Yeasts and moulds ufc/g	< 100			
Other microorganisms** ufc/g	absent			

*Data expressed for the dry product

**Other microorganisms: coliforms at 30°C, coliforms at 44°C, *Clostridium perfringens*, *Stafilococcus aureus*, Salmonella (in 25g)

CHARACTERISTICS

PREMIUM GEL GRADE 3 is straw-yellow, odorless and flavorless powder, which is perfectly clear when dissolved in warm water.

PREMIUM GEL GRADE 3 is obtained with an enzymatic hydrolysis method and spray drying; this permits an odorless, flavorless gelatin, with a light straw color.

Enologica Vason R&D department first (1) developed a method for assessing the surface electrical change of the enological additives and the gelatins in particular.

The technique uses a particular instrument: the Streaming Current Detector (S.C.D.); this allows to determine the flow potential (which can be correlated with the zeta potential) and then to find the surface electrical charge by titration with a polyelectrolyte solution.

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

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CHIARIFICANTI

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PREMIUM GEL GRADE 3 is characterized (see table) by a low surface electrical charge and high tannin-removal power; it is therefore indicated for the treatment of wines with a high tannin content.

Surface charge	meq/g	0.20
Tannin removal power*		5,00
Bloom no.		0
Solubility		cold

* In accordance with the method given in Codex Œnologique de l'O.I.V.

APPLICATIONS

PREMIUM GEL GRADE 3 is indicated for the clarification of musts, wines, vinegars and fruit juices when a high tannin-removal effect is required.

PREMIUM GEL GRADE 3 is preferably used in association with bentonite (V BENTONITE or PLUSGRAN).

When using PREMIUM GEL GRADE 3 comply with all applicable regulations.

DIRECTIONS

Dissolve PREMIUM GEL GRADE 3 in cold water in a ratio of 1:10 or higher, and while mixing slowly and continuously.

The solution cannot be stored and must be used within the same day. Greater stability is given to the solution by adding citric acid (1%) and potassium metabisulfite (1000 ppm).

DOSAGE

From 3 to 15 g/hl for musts and white wines;

from 5 to 30 g/hl for musts, red wines, vinegars and fruit juices.

To prevent over-finishing, we recommend carrying out laboratory tests with different doses of PREMIUM GEL GRADE 3.

PACKAGING

15 kg bags.

STORAGE

Keep in a cool dry place. Reseal the open bags carefully.

WARNING

The product is classified: not dangerous.

(1)

• Ferrarini R., Celotti E., Zironi R., Buiatti S., (1995) RECENT ADVANCES IN THE PROCESS OF FLOTATION APPLIED TO THE CLARIFICATION OF GRAPE MUST.

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• Ferrarini R., Celotti E., Zironi R., Conte L.S., Giulivo C., (1995) IMPORTANCE DES CHARGES ELECTRIQUES SUPERFICIELLES DES ADJUVANTS OENOLOGIQUES DES PARTICULES ET DES COLLOIDES PRESENTS DANS LES MOUTS ET LES VINS.

5^e Symposium International d'Œnologie "Actualités œnologiques 95", Bordeaux, 15-17 June 1995. *Proceedings* in press.

Revue Francaise d'Œnologie - Cahier Scientifique, 158, 1-10 (1996).

• Ferrarini R., Celotti E., Zironi R., Conte L.S., Giulivo C., (1995) MESSA A PUNTO DI METODI PER LA VALUTAZIONE MEDIANTE STREAMING CURRENT DETECTOR DELLE CARICHE ELETTRICHE SUPERFICIALI DELLE PARTICELLE E DEI COLLOIDI DI INTERESSE ENOLOGICO. 2^o Congresso Nazionale di Chimica degli Alimenti, Giardini Naxos, 24-27 May 1995 *Proceedings, 223-230.*

• Ferrarini R., Celotti E., Zironi R., (1996) VERIFICA DELLA QUALITÀ APPLICATA AI COADIUVANTI DI USO ENOLOGICO. Convegno - MO.MEVI - "Il controllo dei punti critici", Faenza, 24 aprile 1996, *Proceedings*, in press.

Vignevini, 4, 89-104 (1998)

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