

# GEL'UP™

## CLARIFICATION - FINING OF MUSTS

**Gelatin of porcine origin with high gelling powder (130 bloom), hot soluble heat soluble, powder formulation specifically developed for flotation.**

### ↓ OENOLOGICAL APPLICATIONS

- For the clarification of musts and red wines

The manufacturing process of **GEL'UP™** determines its qualities. It is made up of slightly degraded proteins, **GEL'UP™** is a high molecular weight gelatine with a high surface charge density. These characteristics make it particularly suitable for the clarification of musts and red wines and allow:

- The elimination of the cloudiness present, leading to a rapid drop in turbidity, thus improving clarity,
- The formation of a compact sedimentation,
- An improvement in the taste profile of the wines (reduction in astringency and bitterness),
- Modification of the sensation of "fleshiness".

- For the clarification of white and rosé musts and juices

Treatment with **GEL'UP™**, combined with bentonite or silica gel, allows the reduction of phenolic compounds in general. Preceded by an enzymatic processes, it optimises :

- Juice clarification.
- The reduction of oxidised phenolic compounds that cause a reduction in chromatic characteristics and promotes colour stability.

### ↓ INSTRUCTIONS FOR USE

Dissolve **GEL'UP™** in hot water (35-40°C) with ratio 1:20 by continuous stirring. When the solution is homogeneous use it immediately before the product gels. In order to avoid the gelatin solution setting.

To prevent the gelatin solution from freezing, maintain the temperature throughout the gluing operation.

To be used preferably in association with bentonite or silica sol, in order to avoid the phenomena of over-fining.

### ↓ DOSE RATE

- For musts and red wines: 5 to 15 g / hL .
- White and rosé wines: 3 to 10 g / hL

It is advisable to carry out preliminary fining tests in the laboratory to determine the appropriate dose of gelatin appropriate to the wine matrix.

### ↓ PACKAGING AND STORAGE

- 15 kg bags

Once made up, the formula is to be used immediately.

Store in a dry place, free of odours, at a temperature between 10 and 25°C, protected from air currents and light.