

VINIGEL FL

Must flotation

CHARACTERISTICS

Vinigel FL is a purified, low-hydrolyzed, collagen-derived liquid gelatine. **Specifically recommended for its powerful fining capacity when used in dynamic flotation clarification.**

Easy-to-use liquid format. Low-hydrolyzed to prevent over-fining.

APPLICATIONS

Fining of musts clarified by flotation.

ORGANOLEPTIC QUALITIES

Vinigel FL preserves the wine and must's aromatic expression.

COMPOSITION

Porcine protein. High molecular mass.

DOSAGE

Must	
Vinigel FL (powder)	4 - 20 g/hl
Vinigel FL (liquid)	40 - 100 ml/hl

INSTRUCTIONS FOR USE

Vinigel FL powder:

1. Dissolve the Vinigel FL in 20 times its weight of hot water (40 °C).
2. Slowly add the gelatin, endeavouring to pour it directly over the stirrer blades and ensuring that it dissolves fully to produce a lump-free solution.

Precautions for use

Make 2% gelatin preparations.

Prepare the dissolution of **Vinigel FL** at the time of employment.

Do not use 24 hours after its preparation.

Vinigel FL liquid:

1. This product may be applied directly to the must or wine to be treated. To aid thorough mixing, dilute the product in 2–4 times its volume.
2. Add the solution to the total volume, preferably with a metering pump. Mix thoroughly.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

pH (1%)	5-7
Moisture (%)	< 15
Ash (%)	< 2
SO ₂ (ppm)	< 50
Fe (mg/Kg)	< 50
Pb (mg/Kg)	< 5
Hg (mg/Kg)	< 0,15
As (mg/Kg)	< 1
Cd (mg/Kg)	< 0,5
Total microorganisms (CFU/g)	<10 ⁴
<i>E.coli</i> (CFU/g)	Absent
<i>Salmonella</i> (CFU/25 g)	Absent
<i>Staphylococcus aureus</i> [UFC/g]	Absent
Total coliforms	Absent
Liquid form:	
SO ₂ (ppm)	2000-4000
pH	4.5–5.5
Density [g/cc]	1.02-1.05
Turbidity (NTU)	<80

PHYSICAL APPEARANCE

Vinigel FL (powder): pale yellow granules
 Vinigel FL (liquid): Slightly viscous transparent liquid.

PACKAGING

Vinigel FL (powder): 20-kg packs.
 Vinigel FL (liquid): 5-kg, 22-kg or 1000-kg containers.

STORAGE

Store in the original packaging in a cool, dry place.
 Once prepared, apply the solution rapidly.

Liquid form: the product may coagulate at temperatures below 8 °C. If this happens, heat it gently until it returns to its initial liquid state.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.