

# GELAROM

Liquid gelatin produced from a selection of exceptionally pure raw materials, exclusively of porcine origin

## SPECIFICATIONS

**GELAROM** is characterised by a high surface charge density enabling it to act with precision on certain colloidal substances which act as aroma maskers.

**GELAROM** is a fining agent intended for:

- Revealing the organoleptic potential in wine. **GELAROM** harmonises the polyphenolic structure, promoting aroma expression, and restores freshness without modifying the structural equilibrium of the wine.
- Stabilising the colloidal state.
- Clarifying wines and musts, by eliminating haze particles. **GELAROM** improves wine clarity.

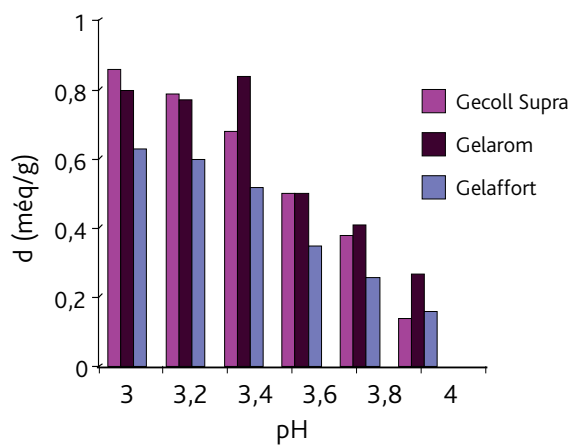
## OENOLOGICAL APPLICATIONS

For young closed wines, fruitiness and aroma delicacy are restored with **GELAROM** treatment.

**GELAROM** is adapted to clarification in:

- musts by flotation.
- juices derived from thermal treatment.

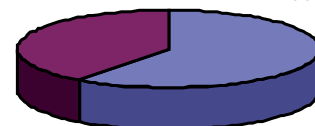
## SCIENTIFIC RESULTS



Charge evolution according to pH

No change in aromatic equilibrium

60% improvement



Effect on aromatic profile



**LAFFORT**

*L'œnologie par nature*

## PROTOCOL FOR USE

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### OENOLOGICAL CONDITIONS

Temperatures: there are no particular recommendations under normal wine preservation conditions.

**GELAROM** action is adapted to the pH of the wine.

For white wines, **GELAROM** should be added with **SILIGEL** or **MICROCOL**.

### DOSAGE

• Based on previous laboratory trials, the success of the fining depends on the preparation of the gelatin, its addition, the fining follow-up and « levée de colle » (racking).

Average dosage: 30 to 60 mL/hL.

### IMPLEMENTATION

Incorporate pure or diluted into one times its weight in water in a homogenous manner into the total wine volume. **GELAROM** must be added progressively during a pump-over, adding the product in small amounts at a time, to ensure correct dispersion into the wine mass. This addition must be accompanied by vigorous mixing; pumping over one third of the tank is generally sufficient.

It is recommended to use an **OENODOSEUR**.

Depending on the types of wine treated and their haze level, the addition of **SILIGEL** or **MICROCOL** is recommended to optimize fining agent action (flocculation) and clarification (sedimentation, lee settling).

*Bentonite is generally added after the gelatin. SILIGEL and/or tannins are added before the gelatin.*

### STORAGE

Store in original sealed packaging. Store at room temperature, above 5°C.

**GELAROM**'s physicochemical character leads to a risk of freezing when the temperature drops below 5°C. If this occurs, immerse the jerrican in hot water to restore liquid fluidity.

Open packages must be used rapidly.

### PACKAGING

1,05 kg canister – 15 x 1,05 kg box.

5,25 kg canister – 4 x 5,25 kg box.

21 kg jerrican.

125 kg barrel.

