

# GELATINE EXTRA N°1

*Solution of pure food grade gelatine - Pig origin exclusively. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the current International Oenological Codex and the Food Chemical Codex V.*

## Physical Characteristics

|                 |                                                |
|-----------------|------------------------------------------------|
| Aspect.....     | powder                                         |
| Colour.....     | light amber-coloured                           |
| Solubility..... | in hot water only<br>(insoluble in cold water) |

## Chemical Analysis

|                         |          |                         |            |
|-------------------------|----------|-------------------------|------------|
| pH (Solution at 6.67 %) | 5 ± 0,5  | Lead.....               | < 1.5 ppm  |
| Humidity.....           | < 15 %   | Mercury.....            | < 0.15 ppm |
| Ashes.....              | < 2 %    | Cadmium.....            | < 0.5 ppm  |
| SO <sub>2</sub> .....   | < 50 ppm | Zinc.....               | < 50 ppm   |
| Arsenic.....            | < 1 ppm  | Heavy metals.....       | < 20 ppm   |
| Chromium.....           | < 10 ppm | Pentachlorophenols..... | < 0.3 ppm  |
| Copper.....             | < 30 ppm |                         |            |

## Micro-Biological Analysis

|                                 |      |                               |      |
|---------------------------------|------|-------------------------------|------|
| Viable micro-organisms /g.....  | < 10 | Staphylococcus Aureus /g..... | None |
| Lactic bacteria /g.....         | < 1  | Salmonella.....               | None |
| Acetic bacteria /50g.....       | < 4  | Yeast.....                    | < 5  |
| Coliforms (30°C) /g.....        | None | Moulds/g.....                 | < 5  |
| Clostridium Perfringens /g..... | None |                               |      |

## Oenological Use

Properties : clarifying agent of red premium wines respecting the harmony, the structure and the balance.

Dosage : 6 to 10 g/L (60 to 100 ppm).

Preparation : dissolve carefully in hot water (40°C) at 50 g/L and keep in hot water bath during

the incorporation (check the label or commercial data sheet for guidance).

Remarks :

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 2 hours after preparation.
- Do not use an opened bag.

## Storage – Optimal Date Of Use

Store in original packaging at room temperature (0 to 22°C), in a dry and odourless room.

Optimal date of use : **5 years after packing date.**



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## Packaging

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1 kg bags (in 15 kg boxes = 15 units x 1 kg) / 20 kg bags.

## Safety

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Check the safety data sheet



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