



# **HYDROCLAR 30**

## **LIQUID GELATIN**

### COMPOSITION

30% solution of food grade gelatin stabilized with sulfur dioxide.

### GENERAL FEATURES

Aspect: **HYDROCLAR 30** is a clear, amber-colored solution with an odor of sulfur dioxide.

Enartis' production and purification process produces gelatins with different degrees of hydrolysis. This process determines both the final concentration and the application.

**HYDROCLAR 30** has an average degree of hydrolysis and a high charge density and is characterized by good clarifying and tannin removing capacities. It can be used all long the vinification process, from juice clarification to wine clarification before bottling.

When used for juice clarification, it improves juice clarity and reduces polyphenols content  
In white, red and rosé wines, it improves clarity, filterability, aromatic cleanliness and reduces the sensitiveness to oxidation.

In red and rosé wines.it reduces the sensations of dryness and medium-aftertaste astringency.

### APPLICATIONS

Juice static clarification and flotation

Clarification of white and rosé wines in conjunction with Sil Flocc, Enartis Tan Clar, Pluxbenton N, bentolit Super and Pluxcompact.

Clarification of red wines for improving clarification, filterability and for reducing astringency.

### DOSAGE

Juice: 15 - 40 mL/hL (0.57 - 1.5 L/1,000gal)

White wine: 10 - 20 mL/hL (0.38 - 0.76 L /1,000gal)

Red wine: 30 - 60 mL/hL (1.1 - 2.3 L/1,000gal)

The product adds negligible amounts of SO<sub>2</sub> (10 mL/hL of **HYDROCLAR 30** produces less than 1 mg/L SO<sub>2</sub>).

### INSTRUCTIONS FOR USE

Add **HYDROCLAR 30** directly to wine or must. To enhance the clarifying effect, add gelatin gradually and evenly to the wine to be treated, preferably using a Venturi tube or a dosing pump, into at least half of the total volume.

To identify optimal dosages and to avoid over-fining, carry out preliminary fining trials in the laboratory using incremental doses of gelatin, alone or combined with other fining agents.

### PACKAGING AND STORAGE CONDITIONS

1 L bottle - 25 kg jug - 1,000 kg tank

Sealed package: keep in a cool, dry and well-ventilated area, away from light, at temperature above 10°C (50°F).

Opened package: carefully reseal and keep as indicated above.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking in accordance with:

Reg. (CE) N. 606/2009

The average density of HYDROCLAR 30 is 1.110 kg/dm<sup>3</sup>.