GELA-L FLOTT

CLARIFIERS

Wine

General features

Gela-L Flott is a highly specialized liquid gelatin developed for wine flotation with a straw-yellow hue. This product is the result of partial hydrolysis of connective tissues of animal origin, specifically pork rinds. The solution has been microbiologically stabilized with sulfites (SO2) and is ready for immediate use. Its clarity and readiness make it extremely practical for winemaking operations.

Key features:

- Optimized flotation: Gela-L Flott is specially designed for use in flotation processes. Due to its high charge density and flocculating power, it is able to optimize the clarification process in flotation. This results in clear separation of flocculants and minimal loss of material.
- Ready to use: the solution has already been prepared and stabilized with sulfites (SO2), which means it is ready to be used without further preparation or addition.

Composition

Gelatin of porcine origin
pH: 3.5-5.5 (sol 6.67%)
GMO-free
Sulfur dioxide 0.5% ± 0.1.

Dosage

15 to 150 g/hl, depending on the health status of the grapes and the temperature at which flotation is conducted.
It is recommended to proceed by trials from the minimum dosage until a net separation and desired NTUs are obtained.

How to use

Preferably use in conjunction with a specific flotation enzyme such as Essezym Special Flott.

Packaging and storage

1 kg bottle, 5, 10 and 25 kg canister, 1100 kg BIG.
Store in a cool, dry place, away from heat sources.

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