

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 œnology. In accordance with the current International œnological Codex and the Food Chemical Codex V.

Physical Characteristics

Aspect..... powder
 Colour..... light amber-coloured
 Solubility..... in hot water only
 (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 ₂	< 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		

œnological 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

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

Safety

Check the safety data sheet



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