





ITTIOSOL

Fish gelatine



-> TECHNICAL DESCRIPTION

Ittiosol is a special liquid gelatine in a stable, clear solution for prompt application. Its index of combination with tannins is higher than that of normal food-grade gelatines.

When it comes into contact with the tannins of must, juices, wine or distillates, **Ittiosol** become insoluble and promptly flocculates forming heavy macromolecules that incorporate the suspended solids. This translates into immediate clarifications with compact sediments that adhere to the bottom of the tank. **Ittiosol** displays a particular reativity with silica sol, which is an action especially set up by the AEB laboratories for perfect and complete silica sol-protein combination-precipitation power. Amongst the

laboratories for perfect and complete silica sol-protein combination-precipitation power. Amongst the polyphenolic compounds of white wines, **Ittiosol** removes most especially the proanthocyanins, which play an import role in the oxidation process. The treated wines become softer thanks to the eliminaton of the astringent and bitter tannic components. In red wines, despite a high index of combination with the astringent polyphenols, it displays little affinity for the anthocyanins, thus preserving their cromatic intensity. In distillates that have been kept for too long in contact with new wood, it removes the tannins responsible for the bitter-astringent taste.

Being a liquid product, **Ittiosol** presents considerable advantages over the traditional solid gelatines, which must undergo a preliminary, difficult process of solubilization in hot water.

-> COMPOSITION AND TECHNICAL CHARACTERISTICS

Solution of *food-grade swine gelatine* stabilized with citric acid, *potassium bisulphite* (10 g/hL bring about 0,35 mg/L of SO₂), and L-Ascorbic acid.

--> DOSAGE

For the clarification with silica sol of musts, fruit juices and wines: 5-30 mL/hL every 100 mL of silica sol. In musts, fruit juices, wines and distillates: 5-100 mL/hL depending on the desired degree of polyphenols removal.

In products with a high tannin content, the degree of removal will be proportionally higher.

→ INSTRUCTIONS FOR USE

Distribute the dose of uniformly into the mass to be treated, possibly after diluting it, and making use of a dosing pump or Venturi tubes.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

25 kg net drums.

