



# GELSOL® Liquid

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 Highly concentrated liquid gelatine  
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## → TECHNICAL DESCRIPTION

**Gelsol® Liquid** is a special hydrosolubilized gelatine for the clarification treatment of ciders, juices and distillates. It is a stable clear solution and of immediate application. It has a tannin combination index higher than that of normal liquid gelatines.

When in contact with the polyphenols of ciders, juices or distillates, **Gelsol® Liquid** becomes insoluble and flocculates faster than the traditional solid gelatines, while forming heavy macro-coagula which incorporate the suspended solids. This translates in immediate clarifications with sediments which are compact and well adhering to the bottom of the tank.

Thanks to special chemical-physical properties set up and fine tuned by the AEB laboratories, **Gelsol® Liquid** displays a distinct reactivity with silica sol which produces a perfect and total combination precipitation of the silica sol protein product.

Being a liquid product, **Gelsol® Liquid** presents considerable advantages towards the traditional solid gelatines which necessitate of a preliminary difficult solubilization in warm water. This also makes it easier to carry out laboratory tests.

Amongst the medium molecular weight polyphenolic compounds, **Gelsol® Liquid** most notably removes the proanthocyanidins, which play a very important part in the oxidation process. The resulting products are gentler to the palate due to the elimination of the astringent and bitter tannic components.

In fruit juices, it may be utilized to advantage during the warm clarification, also in combination with pectolitic enzymes.

In distillates, which may have been kept for a long period of time in contact with new wood, it removes the tannins which are responsible for the bitter astringent taste

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Concentrated food gelatine, Potassium bisulphite.  
 Content in S02 between.

## → DOSAGE

For the clarification with silica sol: 5-20 mL/hL.

In musts, fruit juices, ciders, wines and distillates: 5-50 mL/hL.  
 (10 g/hL bring about 0,5 mg/L of S02).





## GELSOL<sup>®</sup> Liquid

### → INSTRUCTIONS FOR USE

Add the product to the mass to be treated directly or previously diluted 1:1 with water.

### → STORAGE AND PACKAGING

Store in a dry and cool place.

10 kg net drums.  
25 kg net drums.  
1150 kg net IBC.

