



GELASIL XL

100° Bloom refined gelatine



→ TECHNICAL DESCRIPTION

Gelasil XL is a micro-granular food gelatin that, thanks to its innovative production system, is soluble not only in warm but also in cold water.

Such characteristic makes **Gelasil XL** easier to be utilized than commercial gelatins.

Its characteristics make it ideal to be used in flotation and for must and wine clarifications in association with bentonite and silica sol.

The clarification with **Gelasil XL** immediately builds floccula which precipitate quickly, giving compacts sediments easy to be filtered.

Gelasil XL has no affinity towards the colouring matter, therefore it can be used in red wines even at high doses without causing colour losses. In white wines, low tannin content wines and low pH wines, it is suggested to combine **Gelasil XL** with a treatment with bentonite Majorbenton B or Bentogran.

When using **Gelasil XL**, particular attention should be paid to the pH value, as the combination reaction gelatin - polyphenols is strongly influenced by this parameter: the more the pH value is far from the isoelectric point of tannin (that is pH between 2 and 2,5) the more **Gelasil XL** combines with a higher tannin concentration, so that clarification is more effective and quicker.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Swine food gelatin.

→ DOSAGE

From 5 to 50 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve **Gelasil XL** in a quantity of cold water at least 15-20 times higher than the quantity of gelatin to be used. Solutions of **Gelasil XL** must be used just after their preparation.

→ STORAGE AND PACKAGING

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

25 kg bags.

