GECOLL® FLOTTATION

Liquid gelatin with high reactivity for flotation.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 2019/934 and the Food Chemical Codex.

SPECIFICATIONS

GECOLL® FLOTTATION is obtained by controlled enzymatic hydrolysis. Thanks to its liquid state and its high molecular weight and high protein charge density , **GECOLL® FLOTTATION** provides rapid must flotation.
GECOLL® FLOTTATION is a gelatin that has been specifically developed to obtain improved flocculation of particles in suspension, which are consequently carried upwards by the injected gas.

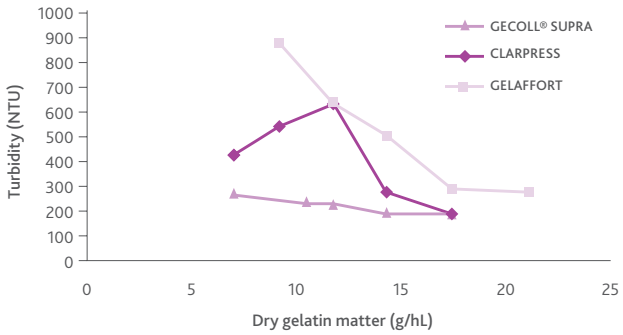
OENOLOGICAL APPLICATIONS

GECOLL® FLOTTATION is recommended for clarifying musts by flotation.
Produced using gelatins with a high Bloom degree and thanks to controlled enzymatic hydrolysis, **GECOLL® FLOTTATION** is characterised by a very high charge density, at wine pH, which renders it highly reactive in relation to the particles in solution.

GECOLL® FLOTTATION promotes the formation of flocs, consequently increasing the speed and efficiency of solid particle separation, irrespective of the float used.

It is essential to add enzyme (**LAFAZYM® CL** 0.5 - 1.5 g/hL (5 - 15 ppm)) to the must before flotation in order to optimise flocculation and reduce must viscosity, which hinders clarification.

Quantity of dry gelatin matter (g/hL)	Turbidity obtained (in NTU) after flotation for:		
	Gelatin A	Gelatin B	GECOLL® FLOTTATION
7,0	428	-	274
9.2	546	878	-
10.5	-	-	238
11.8	634	640	233
14.3	282	510	200
17.5	195	294	192



Development of turbidity depending on type and quantity of gelatin used.

PHYSICAL CHARACTERISTICS

Aspect ..... Liquid
Colour ..... Light amber-coloured
Density (g/L) ..... 1045 ± 2

Gelling test * ..... 7 to 8°C (44.6 - 46.4°F) ± 2 (35.6)

**(according to the time of year - solution not previously used and still useable).*

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CHEMICAL ANALYSIS

SO_2 (g/L)	3,3 ± 0,3
pH	5,5 ± 0,4
On dry products:	
Dry extract (%)	> 5
Ashes (%)	< 2
Urea (g/kg)	< 2,5
Arsenic (ppm)	< 1
Lead (ppm)	< 1,5
Mercury (ppm)	< 0,15
Cadmium (ppm)	< 0,5
Total nitrogen (%)	> 14
Iron (ppm)	< 50
Zinc (ppm)	< 50
Chromium (ppm)	< 10
Copper (ppm)	< 30
Pentachlorophenols (ppm)	< 0,3
H_2O_2 (ppm)	< 10

MICROBIOLOGICAL ANALYSIS

Viable micro-organisms (CFU/g)	$< 10^4$
Total lactic bacteria (CFU/g)	$< 10^3$
Acetic bacteria (CFU/g)	$< 10^3$
Coliformes (/g)	none
Spores of *Clostridium perfringens* (/g)	none
E.coli (/g)	none
Staphylococcus (/g)	none
Salmonella (/25 g)	none
Spores of sulphite-reducing anaerobic microorganisms (/g)	none
Yeasts (CFU/g)	$< 10^3$
Moulds (CFU/g)	$< 10^3$

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

Temperature: no particular restrictions under normal usage conditions. **GECOLL® FLOTTATION**'s action is adapted to wine pH. During flotation, the use of **GECOLL® FLOTTATION** must be combined with the use of co-adjuvants such as a clarification enzyme (**LAFAZYM® CL**), a silica gel (**SILIGEL®**) and bentonite (**MICROCOL®**).

DOSAGE

It is recommended to carry out prior laboratory trials in order to obtain the desired level of clarification.

Average dosage: 30 - 70 mL/hL (depending on the type of must, pH and condition).
For wines derived from thermo-treatment, the dosage can be increased up to around 100 - 120 mL/hL.

As **GECOLL® FLOTTATION** is a liquid product, it can be applied directly and easily into the must. To facilitate homogenization into the wine volume, it is advisable to dilute the product before its addition (1 L of **GECOLL® FLOTTATION** in 5L of cold water).

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (in frost-free conditions), in its original, unopened packaging.
- Optimal date of use: 30 months.
- Once opened, the product must be used rapidly (1 month).
- Owing to its physiochemical characteristics, **GECOLL® FLOTTATION** can present a risk of gelling at temperatures below 6 - 7°C (42.8 – 44.6 °F). In this event, the product in its packaging must be immersed in a warm water bath or placed in a wine volume room, to restore its initial fluidity.

PACKAGING

10,5 kg canister.

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