GELAROM®

Liquid gelatin produced from a selection of exceptionally pure raw materials, exclusively of porcine origin. 

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° 606/2009 and the Food Chemical Codex.

SPECIFICATIONS

GELAROM® is a fining agent intended for:

• Revealing the organoleptic potential in wine. GELAROM® harmonises the polyphenolic structure, promoting aroma expression, and restores freshness without modifying the structural equilibrium of the wine.

• Stabilising the colloidal state.

• Clarifying wines and musts, by eliminating haze particles. GELAROM® improves wine clarity.

OENOLOGICAL APPLICATIONS

For young closed wines, fruitiness and aroma delicacy are restored with GELAROM® treatment.

GELAROM® is adapted to clarification in:

• Musts by flotation.

• Juices derived from thermal treatment.

SCIENTIFIC RESULTS

![Graph showing charge evolution according to pH]

Charge evolution according to pH

PHYSICAL CHARACTERISTICS

<table>
<thead>
<tr>
<th>Aspect</th>
<th>liquid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour</td>
<td>light amber-coloured</td>
</tr>
<tr>
<td>Density (g/L)</td>
<td>1045 ± 2</td>
</tr>
<tr>
<td>Gelling test*</td>
<td>4 to 8°C ± 4</td>
</tr>
</tbody>
</table>

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

SO₂ g/L ........................................ 3,3 ± 0,3
pH ............................................... 3,3 ± 0,3
Dry extract ...................................... > 5 %
On dry products:
Ashes ............................................. < 2 %
Urea g/kg ...................................... < 2,5
Arsenic .......................................... < 1 ppm
Lead ............................................. < 1,5 ppm
Mercury ....................................... < 0,15 ppm

PACKAGING

1,05 kg - 5,25 kg and 21 kg jerrican.
125 kg barrel.
1000 L container

MICROBIOLOGICAL ANALYSIS

Viable micro-organisms CFU/g .................. < 10⁴
Total lactic bacteria CFU/g ...................... < 10³
Acetic bacteria CFU/g .......................... < 10³
Coliforms CFU/g ................................ none
Spores of Clostridium perfringens CFU/ g ........................ none
E.coli CFU/g .................................. none

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS
Temperatures: there are no particular recommendations
under normal wine preservation conditions.
GELAROM® action is adapted to the pH of the wine.
For white wines, GELAROM® should be added with SILIGEL
or MICROCOL.

IMPLEMENTATION
Incorporate pure or diluted into one times its weight in water in a homogenous manner into the total wine volume.
GELAROM® must be added progressively during a pump-over, adding the product in small amounts at a time, to ensure
correct dispersion into the wine mass. This addition must be accompanied by vigorous mixing; pumping over one third of
the tank is generally sufficient.
It is recommended to use an OENODOSEUR.
Depending on the types of wine treated and their haze level, the addition of SILIGEL or MICROCOL is recommended to
optimize fining agent action (floculation) and clarification (sedimentation, lee settling).
Bentonite is generally added after the gelatin. SILIGEL and/or tannins are added before the gelatin.

STORAGE

• Store in original sealed packages, in a cool dry place (off
  the floor) in an odour-free environment.
• Optimal date of use:
  2 years for 1,05 kg and 1000 L.
  30 months for 5,25 kg, 21 kg and 125 kg.
  Refer to the instructions mentioned on the packaging,
unopened packaging.
• Open packages must be used rapidly.

DOSAGE

• Based on previous laboratory trials, the success of the
  fining depends on the preparation of the gelatin, its
  addition, the fining follow-up and « levée de colle »
  (racking).
  Average dosage: 30 to 60 mL/hL.

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