

# CLARPRESS

Pure food grade gelatine - Pig origin exclusively.

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

## Physical Characteristics

Aspect .....	liquid
Colour .....	light amber coloured
Density .....	1120 ± 4

## Chemical Analysis

Sulphur dioxide .....	3,3 g/L ± 0,3	pH.....	3,4 ± 0,4
Dry extract.....	> 5 %		
<u>On dry product:</u>		Total nitrogen .....	> 14%
Ashes.....	< 2%	Iron .....	< 50 ppm
Urea .....	< 2,5 g/kg	Zinc .....	< 50 ppm
Arsenic .....	< 1 ppm	Chromium.....	< 10 ppm
Lead.....	< 1,5 ppm	Copper .....	< 30 ppm
Mercury .....	< 0,15 ppm	Pentachlorophenols .....	< 0,3 ppm
Cadmium.....	< 0,5 ppm	H <sub>2</sub> O <sub>2</sub> .....	< 10 ppm

## Microbiological Analysis

Viable micro-organisms /g .....	< 10 <sup>4</sup> CFU	<i>Staphylococcus aureus</i> / g.....	None
Total lactic bacteria / g .....	< 10 <sup>3</sup> CFU	Salmonella / 25 g.....	None
Acetic bacteria / g.....	< 10 <sup>3</sup> CFU	Anaerobic sulphite-reducing	
Coliforms / g.....	None	microorganisms / g.....	None
<i>Escherichia coli</i> / g.....	None	Yeasts / g.....	< 10 <sup>3</sup> CFU
Spores of <i>Clostridium perfringens</i> / g.....	None	Moulds / g.....	< 10 <sup>3</sup> CFU

## Oenological Use

Properties: Concentrated clarifying agent specifically suited for press and astringent wines.

Dosage: 3 to 6cl /hL in red wines.

Regulation: Contains sulphites. For the UE, the use of sulphites can require a specific labelling. Concerning the other countries, please check the legislation in force.

Preparation: to be dissolved in 4 to 5 times its weight in water (check the label or the commercial data sheet for guidance).

Remarks:

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 4 hours after preparation.

## 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 : **2 years after packing date**

## Packaging

Jerrican of 22 kg



**LAFFORT**

*l'œnologie par nature*