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 (EC) n° 606/2009 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 %
- Total nitrogen: > 14%
- 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
- H₂O₂: < 10 ppm

Microbiological Analysis

- Viable micro-organisms / g: < 10⁴ CFU
- Total lactic bacteria / g: < 10³ CFU
- Acetic bacteria / g: < 10³ CFU
- Coliforms / g: None
- Escherichia coli / g: None
- Spores of Clostridium perfringens / g: None
- Staphylococcus aureus / g: None
- Salmonella / 25 g: None
- Anaerobic sulphite-reducing microorganisms / g: None
- Yeasts / g: < 10³ CFU
- Moulds / g: < 10³ 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 – Optimal Date of Use

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 2 years (unopened bags).
- Use quickly after opening (if the container is properly sealed).

Packaging

Jerrican of 22 kg