

GECOLL®

Pure food grade & cold soluble gelatine in powder - Pig origin exclusively. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In compliance with the regulation (EU) n° 2019/934 and the Food Chemical Codex.

Physical Characteristics

Aspect	powder
Colour	light amber coloured
Solubility	complete in cold water

Chemical Analysis

pH.....	5 – 7	Total nitrogen	> 14%
Humidity	< 15%	Iron	< 50 ppm
Ashes.....	< 2%	Zinc	< 50 ppm
Urea	< 2,5 g/kg	Chromium.....	< 10 ppm
Arsenic	< 1 ppm	Copper	< 30 ppm
Lead.....	< 1,5 ppm	Pentachlorophenols	< 0,3 ppm
Mercury	< 0,15 ppm	H ₂ O ₂	< 10 ppm
Cadmium.....	< 0,5 ppm		

Microbiological Analysis

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

Oenological Use

Properties: clarifying agent of red wines and generally speaking of young wines.

Dosage: 8 to 10 g/hL

Preparation: Dissolve GECOLL® in 10 times its weight in cold water

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 2 hours after preparation.
- Do not use opened bags.

Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.

Optimal date of use (not opened bag) : 3 years

Packaging

1 kg bags / 20 kg bags



LAFFORT

l'œnologie par nature