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 Oenology. In compliance with the regulation (EC) n° 606/2009 and the Food Chemical Codex.

Physical Characteristics

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aspect</td>
<td>Powder</td>
</tr>
<tr>
<td>Colour</td>
<td>Light amber coloured</td>
</tr>
<tr>
<td>Solubility</td>
<td>Complete in cold water</td>
</tr>
</tbody>
</table>

Chemical Analysis

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Limit</th>
<th>Parameter</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH</td>
<td>5 – 7</td>
<td>Total nitrogen</td>
<td>&gt; 14%</td>
</tr>
<tr>
<td>Humidity</td>
<td>&lt; 15%</td>
<td>Iron</td>
<td>&lt; 50 ppm</td>
</tr>
<tr>
<td>Ashes</td>
<td>&lt; 2%</td>
<td>Zinc</td>
<td>&lt; 50 ppm</td>
</tr>
<tr>
<td>Urea</td>
<td>&lt; 2.5 g/kg</td>
<td>Chromium</td>
<td>&lt; 10 ppm</td>
</tr>
<tr>
<td>Arsenic</td>
<td>&lt; 1 ppm</td>
<td>Copper</td>
<td>&lt; 30 ppm</td>
</tr>
<tr>
<td>Lead</td>
<td>&lt; 1.5 ppm</td>
<td>Pentachlorophenols</td>
<td>&lt; 0.3 ppm</td>
</tr>
<tr>
<td>Mercury</td>
<td>&lt; 0.15 ppm</td>
<td>H₂O₂</td>
<td>&lt; 10 ppm</td>
</tr>
</tbody>
</table>

Microbiological Analysis

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Limit</th>
<th>Parameter</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Viable micro-organisms</td>
<td>&lt; 10⁴ CFU</td>
<td>Salmonella</td>
<td>None</td>
</tr>
<tr>
<td>Total lactic bacteria</td>
<td>&lt; 10³ CFU</td>
<td>Anaerobic sulphite-reducing</td>
<td>None</td>
</tr>
<tr>
<td>Acetic bacteria</td>
<td>&lt; 10³ CFU</td>
<td>microorganisms</td>
<td>None</td>
</tr>
<tr>
<td>Coliforms</td>
<td>None</td>
<td>Yeasts</td>
<td>&lt; 10³ CFU</td>
</tr>
<tr>
<td>Escherichia coli</td>
<td>None</td>
<td>Moulds</td>
<td>&lt; 10³ CFU</td>
</tr>
<tr>
<td>Spores of Clostridium</td>
<td>None</td>
<td></td>
<td></td>
</tr>
<tr>
<td>perfringens</td>
<td>None</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Staphylococcus aureus</td>
<td>None</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Oenological Use

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

Dosage: 8 to 10 g/l.

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 – 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: 3 years

Packaging

1 kg bags / 20 kg bags