

GELAFFORT®

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 œnology. In compliance with the regulation (EU) n° 2019/934 and the Food Chemical Codex.

Physical Characteristics

Aspect	liquid
Colour	light amber coloured
Density	1085 ± 3

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 ₂ O ₂	< 10 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> / 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 for wines.

Dosage: 20 to 30 mL/L on red wines.

10 to 30 mL/L on white wines, in combination with Tannins, Microcol or Siligel.

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: dissolve in 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 3 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

Jerrycan of 22 kg and Container



LAFFORT

l'œnologie par nature