

AleaGEL FLOT

COMPOSITION

Food grade gelatin of pure porcine origin, in aqueous solution, stabilized with sulfur dioxide.

GENERAL CHARACTERISTICS

Appearance: clear yellow solution with a sulfur dioxide odor.

ALEAGEL FLOT is a hydrolyzed gelatin, with high-molecular-weight proteins, which allows fast flocculation in musts.

At the pH of wine, **ALEAGEL FLOT** possesses a very high charge density, making it particularly reactive and effective.

APPLICATIONS

ALEAGEL FLOT is suitable for static clarification and flotation of musts, in combination with silica gel and/or bentonite.

ALEAGEL FLOT flocculates faster than traditional gelatins, with clot formation rapidly incorporating suspended solids and ascending gas, allowing very low turbidity levels to be achieved at the same time.

RECOMMENDED DOSAGES

WHITE MUST FLOTATION: 20 to 80 mL/hL

FLOTATION MUSTS FROM THERMO VINIFICATION: 90 to 120 mL/hL

MODE OF USE

Dissolve **ALEAGEL FLOT** in water at a ratio of 1:2 and add directly to the wine or must.

If a metering pump (frequently provided on flotation systems) is used, **ALEAGEL FLOT** can be used without dilution by drawing it directly from the container.

To identify the optimal dosage and to avoid overcollage phenomena, it is advisable to carry out flotation tests in advance in the laboratory with scalar doses of gelatin, alone or in combination with other clarifiers.

PACKAGES AVAILABLE

IBC 1000 kg 20 kg canister 5 kg canister

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.

