Card No CHS03-EN

Review of the01/06/2024



AleaGEL 50

COMPOSITION

Food grade gelatin of pure porcine origin, in 50% aqueous solution, stabilized with sulfur dioxide.

GENERAL CHARACTERISTICS

Appearance: clear yellow solution with a sulfur dioxide odor.

ALEAGEL 50 is a hydrolyzed gelatin with excellent detangling and clarifying abilities. Compared with normal liquid gelatins, **ALEAGEL 50** has a very high index of combination with tannins.

APPLICATIONS

ALEAGEL 50 is suitable for static clarification and flotation of musts, and for clarification of white wines, in association with silica gel and/or bentonite.

ALEAGEL 50 is also an excellent gelatin for red wines, in which it causes a rapid and complete clarification, accompanied by a good detangling action that allows a marked improvement in the organoleptic characteristics of the wine (significantly reduces the sensations of bitterness and astringency), while preserving the color intensity thanks to its low reactivity with anthocyanins.

ALEAGEL 50 is also suitable for clarifying and softening pressed wines and vinegars.

RECOMMENDED DOSAGES

FLOTATION: 5 to 20 g/hl. Because of its specificity of action, doses normally used are increased by a maximum of 50% over the usual dose of gelatin powder (ALEAGEL P).

WHITE WINES: 10 to 30 g/hl in combination with silica gel and/or bentonite.

RED WINES: 15 to 60 g/hl

CAUTION: The addition of 10 ml/hl of ALEAGEL 50 brings about 0.25 mg/l of_{SO2}

MODE OF USE

Dilute in water at a ratio of 1:10 and add directly to the wine or must. For maximum effectiveness of clarification, it is recommended to proceed with gradual and continuous introduction into the liquid to be treated by means of a Venturi tube or dosing pump, dosing AleaGEL 50 on at least half of the total volume. To identify the optimal dosage and to avoid overcollage phenomena, it is recommended to carry out prior clarification tests in the laboratory with scalar doses of gelatin, alone or in combination with other clarifiers.

PACKAGES AVAILABLE

Bottle 1 kg IBC 1200 kg 20 kg canister

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below $25\,^{\circ}$ 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

Contains allergens: SO2



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The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.