

AleaGEL P

COMPOSITION

Micronized food grade gelatin of porcine origin with a high degree of purity.

GENERAL CHARACTERISTICS

Appearance: white, odorless and tasteless powder, soluble in cold water. Preservative-free.

ALEAGEL P is a gelatin specifically for the clarification of musts and wines, an ideal match for bentonites and silica sols.

ALEAGEL P possesses excellent flocculating and adsorptive properties and induces the formation of instant flocules and coarse, heavy macrocoagules that quickly precipitate into compact sediments.

The use of **ALEAGEL P** makes it possible to carry out very effective clarifications and obtain extremely clear musts in flotation and easily filterable wines.

This gelatin exhibits a good degree of hydrolysis and consequently exerts detannizing action.

GME = Gelatine Manufacturers of Europe

GMIA = Gelatin Manufacturers Institute of America

Parametro	Specifiche	Test Standard
Viscosità – viscosity (6,67% - 60°C)	3.5 – 6.0 mPa.s	GME - GMIA
pH	5.0 – 6.5	GME - GMIA
Perdita per essiccamento – loss on drying	≤ 10%	GME - GMIA
Ceneri - residue on ignition	≤ 2.0%	GME - GMIA
Densità apparente – bulk density	0.40 – 0.60 g/cm ³	Std interno
Granulometria – particle size	≥ 95% < 425 μm (40 mesh) ≤ 20% < 75 μm (200 mesh)	Sieve test - ASTM
Potere gelificante - Bloom	100 bloom	
Limiti metalli e residui		
Arsenico - Arsenic	≤ 1.0 ppm	GME
Cadmio - Cadmium	≤ 0.5 ppm	GME
Cromo - Chromium	≤ 10 ppm	GME
Rame - Copper	≤ 30 ppm	GME
Mercurio - Mercury	≤ 0.15 ppm	GME
Zinco - Zinc	≤ 50 ppm	GME
Solfiti - Suphites	≤ 10 ppm	GME - GMIA
Perossidi - Peroxides	≤ 10 ppm	Interno
Limiti microbiologici		
Conta aerobia totale – Total aerobic microbial count	≤ 1000 UFC/g	GME - GMIA
E. coli	Assenza in 10 g	GME - GMIA
Salmonella	Assenza in 25 g	GME - GMIA
Spore di solfito riduttori – Anaerobic sulfite-reducing spores	≤ 10 UFC/g	GME



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Cod. REA BO-479327

Capitale sociale € 40.000,00 i.v.



APPLICATIONS

MUST FLOTATION: In continuous flotation combined with Silica Sol and/or Bentonite allows perfect clarification of must previously depectinized with enzymes such as Natuzym WFL.

In Flot Batch, use without bentonite is possible.

WINES CLARIFICATION: In clarification, combined with silica sol and/or bentonite, **ALEAGEL P** possesses a low adsorptive effect towards coloring substances and therefore can also be used in red wines. **ALEAGEL P** is also suitable for softening pressed wines and red wines rich in astringent tannins, obtained from vigorous pressing.

RECOMMENDED DOSAGES

MUSTS IN FLOTATION: 2 to 10 g/hl and more

WHITE WINES: 4 to 10 g/hl always in association with silica sol and/or bentonite.

RED WINES: 6 to 15 g/hl

MODE OF USE

Slowly disperse **ALEAGEL P** in slightly heated water (30-40 °C) at a ratio of 1:10 under continuous stirring. The resulting solution is not long storable and should be used within a few hours.

PACKAGES AVAILABLE

100 g bag 250 g bag Bag 1 kg 15 kg bag

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



ALEA
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