

Tannin Clarification

Gelatin Fine Granules

80 – 110 Bloom

Gelatin Fine Granules fining agent is a highly pure edible gelatin for fining beverages. It is particularly suitable for the treatment of grape mashes, wines and fruit juices. It has a high positive charge that reacts intensively with negatively charged colloids in beverages, e.g. tannins and residual pectins, and is precipitated together with these.

The specific advantages of Gelatin Fine Granules fining agent:

- High positive adsorptive capacity for negatively charged tannins and residual pectins
- Good solvent power at 110 – 130 °F (45 – 55 °C)
- Natural, highly pure food-grade protein with high gelling potential

Application

Gelatin Fine Granules fining agent has to be dissolved prior to use. This should be done in a small quantity of water to prevent precipitation of the gelatin and to retain the full fining capacity. Owing to the high gelling potential and high Bloom value of this gelatin, it must always be dissolved and used when warm.

To ascertain the exact quantity of Gelatin Fine Granules fining agent preliminary tests should be carried out on a 3.53 fl oz (100 ml) scale. Exact practical results will be obtained by keeping the sample at cellar temperature during the entire test. The quantities in the table may be taken as standard value for fining applications.

Preparation and fining process

For best results the gelatin should be mixed with 5 times the quantity of cold water and allowed to swell for 15 – 30 minutes. SIHA Gelatin Fine Granules fining agent should be added to the water such that it is wetted on all sides, thus preventing lump formation. After swelling the gelatin is dissolved by heating or adding hot water and stirring vigorously. The temperature of the solution should be 110 – 130 °F (45 – 55 °C). This solution can be used directly for fining. It has to be used warm because gelling will occur at a temperature below 95 °F (35 °C).

Application	Application quantity in lb/1,000 gal (g/hl)
Must fining	
Healthy grapes	0.42 – 0.83 (5 – 10)
Partially rotten grapes	0.83 – 1.67 (10 – 20)
Very rotten grapes, grapes damaged by frost	0.83 – 2.50 (10 – 30)
Wine fining for tannin reduction	0.17 – 0.83 (2 – 10)
Fining of must or sweet reserves	0.42 – 1.67 (5 – 20)
Fining of fruit musts	0.42 – 1.67 (5 – 20)

When fining musts, juices or wines, the liquid to be treated should be intensively agitated by means of a suitable motor mixer before adding the gelatin. Then add the dissolved warm gelatin slowly and distribute evenly. Afterwards, continue stirring for 5 – 10 minutes. If the dosage is correct, the fining agent will generally precipitate within one day.

Product Characteristics

Gelatin Fine Granules fining agent is a pure edible gelatin with high gelling potential. A Bloom figure of 80 - 110 guarantees good tannin precipitation capacity and an intensive flocculation during the fining process.

Gelatin will deposit completely from the beverage afterwards if the combination of fining agents was correct (in conjunction with silica sol).

Safety

When used as directed no negative effects are known.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Gelatin Fine Granules fining agent is produced with utmost care. As a natural protein it is a highly efficient adsorptive agent and will adsorb off-odors when stored inadequately. Therefore it should always be stored in a carefully sealed package in a cool, dry and well-aerated area that is free of off-odors.

Delivery Information

Gelatin Fine Granules fining agent is sold under article no. 97.102 and is available in the following package sizes:

2.2 lb (1 kg) plastic bag
12 x 2.2 lb (1 kg) plastic bag in carton

Gelatin Fine Granules fining agent is sold under article no. HW.007 and is available in the following package size:

55.1 (25 kg) paper bag

Certified Quality

Gelatin Fine Granules fining agent is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.

North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altludersheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China

No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil

Rua Clark, 2061 - Macuco
13279-400 - Valinhos, Brazil
Tel: +55 11 3616-8400

For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration

EN
1 B 4.2.3
12-2016

© 2016 Eaton. All rights reserved. All trademarks and registered trademarks are the property of their respective owners. All information and recommendations appearing in this brochure concerning the use of products described herein are based on tests believed to be reliable. However, it is the user's responsibility to determine the suitability for his own use of such products. Since the actual use by others is beyond our control, no guarantee, expressed or implied, is made by Eaton as to the effects of such use or the results to be obtained. Eaton assumes no liability arising out of the use by others of such products. Nor is the information herein to be construed as absolutely complete, since additional information may be necessary or desirable when particular or exceptional conditions or circumstances exist or because of applicable laws or government regulations.



Powering Business Worldwide