

## Fine Clarification

### Flotation Gelatin

**Flotation Gelatin fining agent is a high-purity food gelatin for beverage fining. It is particularly suitable for flotation of grape most as well as fruit juice. 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 Flotation Gelatin 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

Flotation Gelatin 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.

#### Preparation

For best results, the gelatin should be mixed with 5 times the quantity of cold water and allowed to swell for 15 – 30 minutes. Flotation Gelatin 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).

#### Principle of function

Efficient flotation is not possible without prior enzymatization.

The enzyme splits long pectin chains that can subsequently be encased by the gelatin. The flotation efficiency is reduced considerably along with increased gelatin consumption if not preceded by enzymatization.

(also see User Notes, Flotation)

#### Dosage

As a rule the dosage is approx.	0.42-0.58 lb/1,000 gal (5 – 7 g/hl)
For difficult grape harvests	0.67-1.25 lb/1,000 gal (8 – 15 g/hl)

#### Product Characteristics

Flotation Gelatin fining agent is a pure edible gelatin with high gelling potential. Like all gelatin products, it is produced by gentle hydrolyzing of collagen. Through chemical and thermal influence the original complicated fiber structure is broken down into simple, filamentous colloids which are carefully dried and ground. A correctly chosen Bloom figure (180 – 200 Bloom) guarantees good tannin precipitation capacity and an intensive flocculation during the fining process. Flotation Gelatin fining agent is a natural protein substance and biologically absolutely safe.

In connection with the pH values of musts, wines and fruit juices Flotation Gelatin fining agent has a positive charge and therefore will show a strong reaction with negatively charged colloidal matter in the beverage, e.g. tannins or residual pectin, as well as with negatively charged flocculation agents such as silica sol, bentonite and tannin. Flotation Gelatin will deposit completely from the beverage afterwards if the combination of fining agents was correct.

#### 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

Flotation Gelatin fining agent is produced with utmost care, then packed and stored until delivered to the customer. 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

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Flotation Gelatin fining agent is sold under article no. 97.109 and is available in the following package size:

11.2 lb (5 kg)          plastic bag

Flotation Gelatin is sold under article no. HW.008 and is available in the following package size:

55.1 lb (25 kg)          paper bag

## Certified Quality

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Flotation Gelatin 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.

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