# GECOLL®

*Pure food grade & cold soluble gelatine in powder - Pig origin exclusively. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology.*
*In compliance with the regulation (EC) n° 606/2009.*

## Physical Characteritics

Aspect ..... powder
Colour ..... light amber-coloured
Solubility ..... complete in cold water

## Chemical Analysis

pH ..... 5 to 7
Humidity ..... < 15 %
Ashes (on dry product) ..... < 2 %
Urea ..... < 2,5 g/kg
Arsenic ..... < 1 ppm
Lead ..... < 5 ppm
Mercury ..... < 0,15 ppm
Iron ..... < 50 ppm
Cadmium ..... < 0,5 ppm
Zinc ..... < 50 ppm
Chromium ..... < 10 ppm
Copper ..... < 30 ppm

## Microbiological Analysis

Viable microorganisms ..... $< 10^4$ UFC/g
Lactic bacteria ..... $< 10^3$ UFC/g
Acetic bacteria ..... $< 10^3$ UFC/g
*Escherichia coli* /g ..... none
Salmonella /25g ..... none
Coliforms (30°C) /g ..... none
*Clostridium perfingens* /g ..... none
*Staphylococcus aureus* /g ..... none
Yeast ..... $<10^3$ UFC/g
Moulds ..... $<10^3$ UFC/g

## Oenological Use

Properties: clarifying agent of red wines and generally speaking of young wines.

Dosage: 8 to 10 g/hL

Preparation: Dissolve GECOLL® in 10 times its weight in cold water

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 2 hours after preparation.
- Do not use opened bags.

## Storage – Optimal Date of Use

- Store in the original packaging at room temperature (0 to 22° C) in a dry and odourless room.
- Optimal date of use: **3 years**

## Packaging

1 kg bags / 20 kg bags

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