

Product Description

ErbGel® is a gelatin of animal origin in food quality for the treatment of juice, wine and other beverages. ErbGel® is a product of high purity. The Bloom value is between 90-100 which is the ideal range for beverage treatment.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

First-rate, ground edible gelatin for polyphenol reduction and clarification/fining

Aim of Treatment

Reduction of tannins and polyphenols thus optimal stabilization against colloidal haze. Application for clarification/fining in combination with silica sol.

Product and Effect

ErbGel® is a well soluble, ground gelatin with optimal clarification and efficient tannin-reducing properties. If gelatin is used solely, flocculation depends on the amount of tannins present. In case of very cloudy wines with low tannin contents, it frequently happens that the gelatin added is not completely precipitated, i.e. some gelatin may remain in the wine as protein substance, thus leading to secondary haze. Therefore, a gelatin treatment should always be combined with silica sol (Blankasit® or Klar-Sol) to assure safe and successful treatment. Furthermore, a combined application with silica sol, as a rule, leads to a better and more intensive clarification. In particular, this applies to pH values of 3.4 and higher.

Dosage and Application

Preferably, the dosage should be determined by a pretest. For standard clarification/fining treatments, 5-10 g ErbGel®/100 L are mostly sufficient. If beverages are difficult to clarify and particularly when wines or juices have high polyphenol contents, considerably increased dosages might be required. In such cases, preliminary tests are indispensable. Before application, ErbGel® must always be dissolved in water. To do so, the following procedure is recommended:

Per kg gelatin, approximately 5 L of cold water are filled into a vessel. Under constant stirring, the gelatin is thoroughly mixed with the water. Allow to swell for approximately 20 minutes. Subsequently, 4-5 parts of hot water are added and the gelatin is dissolved by stirring intensively. The at a temperature of 40-50 °C dissolved gelatin should be used up as soon as possible.

For a combined fining with ErbGel®/silica sol basically the following dosage ratios apply:

Silica sol : ErbGel®	Dosage ratio	Example
Blankasit® : ErbGel®	10 : 1	100 mL Blankasit®/ 100 L + 10 g /ErbGel®/100 L
Klar-Sol Super : ErbGel®	5 : 1	50 mL Klar-Sol Super/ 100 L + 10 g /ErbGel®/100 L
Klar-Sol 30 : ErbGel®	5 : 1	50 mL Klar-Sol 30/ 100 L + 10 g /ErbGel®/100 L
Klar-Sol Speedfloc : ErbGel®	5 : 1	50 mL Klar-Sol Speedfloc/ 100 L + 10 g /ErbGel®/100 L

Storage

Protect from foreign odours and humidity. Reseal opened packagings immediately and tightly.