

Product Description

ErbiGel® Flot is a gelatin of animal origin, specially produced for flotation in grape must/juice. The Bloom value ranges at around 200, to achieve the best possible clarification in the course of flotation.

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

Aim of Treatment

ErbiGel® Flot is a special gelatin for quick flocculation and the binding of phenols during flotation.

Product and Effect

ErbiGel® Flot is an easily soluble, ground gelatin. The acidic character and the high Bloom value provide for a quick binding of phenols and thus for an immediately perceptible flocculation. With the escape of gas from the gas-saturated must, clarification quickly sets in. The gelatin type which has to be used depends to a high degree on the previous mechanical stress the grapes were exposed to. In case of a careful processing and low contents of dissolved phenols, a standard, warm-soluble gelatin of 80–100 Bloom, as for instance ErbiGel®, is well suited and efficient. If, however, increased phenol contents are present and glucan contents are higher, due to rot, and if, in addition, pectin values are high, then a special high bloom gelatin, i.e. ErbiGel® Flot, is required. Cold soluble gelatin cannot be recommended, as the quality is not suitable. Liquid gelatin is not flocculating quickly enough for flotation. To assure optimal flotation, the must/juice should be pectin-free, as otherwise the separation of deposits could be affected in a negative way. It is advantageous and thus recommended, to carry out enzymatization in advance with Trenolin® Flot DF. In case of must/juice from rotten grapes or to adsorb spraying agent residues, a combined treatment with MostRein® eisenarm and/or Granucol® GE can be carried through without problems, also in the course of flotation.

Dosage and Application

The dosage of ErbiGel® Flot depends on the respective vintage, i.e. content of phenols and deposits/lees. In principle, the dosage ranges between 5-15 g/100 L. In the upper dosage range deposits already become quite dry and solid; if the dosage is low, then the phase between must/juice and deposit is not so sharply defined, yet the pumpability of the deposits is better. The dosage might even be below 5 g/100 L, if prior enzymatic treatment with Trenolin® Flot DF was successful. Before application, ErbiGel® Flot has to be dissolved in water. We recommend to proceed as follows:

Per kg gelatin, pour approximately 5 l cold water into a vessel. Subsequently add the gelatin slowly while stirring intensively and allow a rest period of approximately 20 minutes to swell. Afterwards mix with 4 – 5 parts hot water and stir intensively until the gelatin is dissolved. Use up the dissolved gelatin as quickly as possible.

Storage

Protect from foreign smell and moisture. Reseal opened packagings immediately and tightly.

**Selected special
gelatin for flotation
in grape
musts/juices**