

Product Description

GelaFish is an edible gelatin which is applied for the treatment of juice, wine and other beverages. It is made of fish skins and represents an alternative to the traditional gelatin of animal origin. The product is of high purity. The Bloom value lies between 130 and 170 Bloom which is the optimal range for beverage treatment.

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

Aim of Treatment

Tannin and polyphenol reduction and thus an optimal stabilisation with regard to colloidal haze. Application for clarification/fining in combination with silica sol.

Product and Effect

GelaFish is a well soluble ground gelatin of food-grade quality, which is especially characterized by an optimal clarifying performance and an efficient tannin reduction. If gelatin is applied alone, then the flocculation depends on the quantity of tannins present. In its activity GelaFish is comparable to ErbiGel[®], the only difference between the two products is the raw material.

To avoid, in case of wines with a low tannin content, an incomplete flocculation and the formation of secondary haze, the treatment with gelatin should only be carried through in a combined fining with silica sol (Blankasit[®] or Klar-Sol). The combination with silica sol usually results in a better and more intense clarification.

Dosage

The dosage should preferably be determined by a pre-test. As a rule, 3 – 10 g GelaFish/100 L are sufficient for normal fining. In case of beverages which are problematic to clarify or in case of beverages with a very high content of polyphenols possibly the dosage has to be increased.

Application

Before application GelaFish always has to be dissolved in water. The following procedure is recommended: 5 L of cold water per kg gelatin are filled into a vessel. The gelatin is stirred in by intensive mixing. Subsequently a rest period of 20 to 30 minutes for swelling is necessary. Then another 4 – 5 parts of hot water of 40 –50 °C are added and the gelatin is dissolved by intensive stirring. The so prepared gelatin has to be used up as soon as possible.

The following dosage ratios usually apply for a combined fining with silica sol:

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

Storage

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

High quality fish gelatin for polyphenol reduction and clarification/fining