



ErbiGel® Flot

Special selected gelatine for flotation in grape juice

Product description

ErbiGel® Flot is an animal gelatine produced specifically for flotation in grape juice. Its acidic nature and high bloom (200 Bloom) ensure rapid binding of phenols and cause an immediately visible flocculation. The use of ErbiGel® Flot is of particular benefit in the event of more serious phenolic contamination, an elevated botrytis glucan content and a high pectin content.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations.

Laboratory tested for purity and quality.

The musts should be pectin-free to ensure optimum flotation, as this may otherwise prevent sediment separation. We recommend early enzymation with Trenolin® Flot. Combination with MostRein® PORE-TEC and/or Granuacol® GE is also possible during flotation for juice made from botrytized grapes, or for general adsorption of pesticide residues.

Dosage and use

The ErbiGel® Flot dosage depends on the vintage and/or phenol and sediment content.

Grape/must condition	Dosage
Healthy grapes, very well enzymated juice	5 g/100 L
Healthy grapes, elevated phenol contents	10 g/100 L
Elevated botrytis level	15 g/100 L

At high dosage, the cake is very dry and firm; in the case of a low dose, the cake is not so compact and consequently the solids can be more easily pumped. ErbiGel® Flot should be dissolved in water before use. The recommended procedure is as follows: fill a container with approx. 5 L cold water per kg gelatine. Add the gelatine, stir well and leave to swell for approx. 20 minutes. Then stir in 4 - 5 parts hot water and stir thoroughly to dissolve the gelatine. The dissolved gelatine should be used as quickly as possible.

Storage

Protect from odours and moisture. Packs which have been opened should be immediately tightly sealed.