



# ErbiGel® Bio

Certified 100 % organic edible gelatine for flotation, clarifying and polyphenol reduction

## Product description

ErbiGel® Bio is a certified organic edible gelatine produced for use in grape juice, fruit juice, wine and other beverages. The gelatine is obtained solely from organic pork rind and certified according to EU Regulation no. 834/2007. In wine production ErbiGel® Bio improves grape juice flotation or is used in conjunction with colloidal silica for clarification and fining. At the same time ErbiGel® Bio reduces tannins and polyphenols. ErbiGel® Bio can be used in both sedimentation and flotation due its good gelling ability.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## Dosage

The quantity to be dosed should preferably be ascertained in advance through a preliminary test.

|                  | Dosage<br>[g/100 L] | Note  |
|------------------|---------------------|---|
| Flotation        | 10 - 15             | Enzymation with Trenolin® Flot  |
| Clarification    | 5 - 10              | <u>Dosage ratio 1: 5</u><br>10 g ErbiGel® Bio/100 L +<br>50 mL Klar-Sol Super/100 L |
| Tannin reduction | 5 - 20              | More if necessary depending on<br>the preliminary test results.                     |

ErbiGel® Bio should be dissolved in water before use. The following procedure is recommended:

Fill a container with approx. 5 L cold water per 1 kg organic gelatine. Add the organic gelatine, stirring thoroughly and leave to prime for approx. 20 minutes. Then stir in 4-5 parts hot water and stir thoroughly to dissolve the organic gelatine. The gelatine dissolved at 40 - 50 °C should be used as quickly as possible.

## Storage

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



DE-ÖKO-003  
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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
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