



LiquiGel Flot

Liquid special gelatine for flotation of grape juice

Product description

LiquiGel Flot is a liquid gelatine developed specifically for flotation of grape must, characterised by a high proportion of macromolecular components. As a result of its special structure and molecules of varying sizes, LiquiGel Flot possesses a large reactive surface and ensures rapid binding of phenols; the flocculant which forms in the must is immediately visible. LiquiGel Flot facilitates the formation of a compact sediment phase, with effective clarification, especially in juices with elevated phenolic structure, an elevated botrytis glucan content and a high pectin content. LiquiGel Flot can be used directly, no time-consuming preparation is necessary.

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

Dosage

Grape/must condition	Dosage
Healthy grapes, very well enzymated juice	20 - 30 mL/100 L
Healthy grapes, elevated polyphenol contents	30 - 60 mL/100 L
High turbidity, elevated proportion of botrytis	60 - 100 mL/100 L

In the higher dosages the sediment is very dry and firm. The musts should be pectin-free to ensure optimum flotation, as this may otherwise prevent sediment separation. Prior enzymation with Trenolin® Flot is therefore recommended. Treatment agents such as MostRein® PORE-TEC or Granucol® GE can be used for juice from rotten grapes, or to adsorb pesticide residues, without causing flotation problems. It is absolutely essential that LiquiGel Flot be mixed thoroughly before use because of the heterogeneous structure.

At normal cellar temperatures, LiquiGel Flot remains liquid and does not condense.

Storage

Protect from odours. Canisters which have been opened should be tightly sealed again.