



ErbiGel® Liquid

Acid-processed, liquid gelatine

Product description

A 20 % solution of edible gelatine developed specifically for beverages treatment, which has been acid processed. It clarifies wine, fruit wine and other beverages. It can be directly added, which represents a considerable technical advantage. There is no need for time-consuming preparation.

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

Laboratory tested for purity and quality.

Gelatine fining should be carried out as combined fining with Klar-Sol to avoid precipitation of residual proteins. This optimises the application and clarification is more effective.

Dosage and use

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

Use	Dosage
Healthy juice, normal turbidity	20 - 30 mL/100 L
Süßreserve and young wine	40 - 50 mL/100 L
Elevated turbidity	50 mL/100 L

Generally speaking, colloidal silica (Klar-Sol Super) is added first, then ErbiGel® Liquid. The ErbiGel® Liquid is added first, then colloidal silica if, in addition to clarification, intrusive tannins are to be precipitated. The ratio of colloidal silica to ErbiGel® Liquid should be optimised through preliminary tests. Below is an overview of the recommended dosage ratios:

Colloidal silica: ErbiGel® Liquid	Dosage ratio	Example
Klar-Sol Super: ErbiGel® Liquid	1 : 1	50 mL Klar-Sol Super/100 L + 50 mL ErbiGel® Liquid/100 L
Klar-Sol 30: ErbiGel® Liquid	1 : 1	50 mL Klar-Sol 30/100 L + 50 mL ErbiGel® Liquid/100 L

Storage

Protect from frost due to risk of gelification. Containers which have been opened should be immediately tightly sealed.