



Isinglass Granulate

Other Names

None

Description

Isinglass Granulate is a white granulate produced from specially selected swim bladders of various species of large fish. Granulation of isinglass simplifies handling and dosage in wine and improves shelf life. Granulate isinglass reacts quickly and intensively with negatively charged beverage colloids, leading to quick clarification of wine. It gives brilliant clear wine with less dramatic effect on the body compared with gelatin or PVPP. Isinglass reacts with the monomers and smaller polyphenolic compounds and can aid in the removal of harsh taste sensations.

Properties

- White granulate
- Complies with E.C. food additive specifications and Codex Oenologique International

Directions for use

Sprinkle the required quantity of Isinglass Granulate – 11.35 grams/1 gallon (3 g/L) in wine – into cold water (46 – 50F) with a stirrer running at its highest speed to avoid clumping. Once the entire quantity of Isinglass has been added, agitate for 5 minutes, let it expand 20 minutes, and agitate again for 5 minutes. *Heating of the solution during stirring should be avoided. Temperatures above 59F cause collagen to break down, leading to reduced clarification performance. 0.04 lbs per 1,000 gallons would require 6435 mls of a 0.3% isinglass Solution per 1,000 gallons.

Hazard Warning

Eye and hand protection recommended.

Dosage

White wines 0.01 – 0.83 lbs / 1,000 gallons, Red wines 0.03 – 1.25 lbs / 1,000 gallons.

Packaging

250 Gram Packet