



Liquagel-50

Other Names

50% Liquid Gelatin Solution

Description

Liquagel-50 is a ready for use ultra pure liquid gelatin. The prolonged heating time during the manufacturing process makes the liquefaction process irreversible, and the addition of SO₂ insures a long and stable shelf-life. Liquagel-50 is designed to remove the tannins normally attributed to astringency while leaving untouched the anthocyanins responsible for color. The result is a softer wine which is less susceptible to oxidation.

Properties

- 1% Citric Acid
- Complies with E.C. food additive specifications and Codex Oenologique International
- 0.5% Potassium Metabisulfite
- 45% Low Bloom Gelatin
- 5% Medium Bloom Gelatin

Directions for use

Liquagel-50 can be used at full strength or diluted 1:1 with water. Add slowly to juice or wine while thoroughly circulating.

Hazard Warning

Eye and hand protection recommended.

Dosage

1 / 4 – 4 lbs / 1,000 gallons (100 – 1550 ml / 1,000 gallons)

Packaging

25 Kg & 200 Kg Drum