

FINING AGENTS

Clarcoll

Description

Clarcoll is a highly purified fish gelatin produced with an innovative process to maximize surface charge and effectiveness with or without pre-dissolution in water.

Properties

Easily soluble and effective at low dosages, **Clarcoll** is effective at reducing bitterness and astringency and improves wine filterability.

Use

Clarcoll acts in place of egg albumin in red wines, improving aromatics and flavor quality. In white and rosé wines it can effectively replace potassium caseinate use, improving clarity and preventing over-fining.

Dosage and Addition

Young wines: 0.8–1.7 lb/1000 gal (10–20 g/hL) to reduce tannins and polyphenols while improving clarity and filterability.

Aged wine and fining before bottling: 0.2–0.8 lb/1000 gal (2–10 g/hL)

Highly turbid wines: up to 2.5 lb/1000 gal (30 g/hL)

Bench trials are recommended to ensure appropriate addition rates.

Add **Clarcoll** directly to the wine or pre-solubilize in a small amount of water or must (1:10) and incorporate while mixing, using a metering pump or Venturi tube. Ensure complete homogenization after adding.

Storage and Shelf Life

Store in original packaging in a neutral, odor-free environment that is dry and cool, max. 77°F (25°C). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Clarcoll is available in 1 kg packaging.

Product for Enological Use Only

Non-GMO

May be considered allergen free in certain markets when used in winemaking or brewing

Please refer to the SDS for safe handling requirements.