

FINING AGENTS

Activegel

Description

Activegel is an animal gelatin developed through a specific process to maximize surface charge. It can be used to treat white, rosé, and red wines or juice to precipitate negatively charged particles and unstable colloids. Thanks to its high positive electrical charge, **Activegel** is particularly effective in juice flotation and improving the settling and filterability of finished wines.

Properties

The innovative production technique of **Activegel** allows for highly efficient performance with a lower required dosage. Some of the key benefits are:

- Low or no risk of excess dosing (hazing)
- Extremely effective in juice flotation
- Fast and complete reaction with silica, bentonite, and tannins
- Effective combination with low molecular weight polyphenols reducing the need for PVPP
- Effective replacement of albumin in red wines
- Ideal to improve wine filterability
- Easy to use in all conditions
- Highly effective at reducing or eliminating astringency, bitterness, and off aromas, while enhancing natural fruit flavor

Use

Gently dissolve **Activegel** in clean water at a temperature between 20 – 25°C (68 – 77°F). Ideally, do not exceed a water temperature of 30°C (86°F). For immediate use prepare a 1:10 solution. For use over time prepare it at 1:20. To avoid jellification, do not exceed 8 hours between preparation and use, and ensure the solution temperature does not drop below 18°C (64°F). The addition of warm water will allow the gelatin to remain fluid.

Dosage and Addition

1 – 6 g/hL (0.08 – 0.5 lb/1000 gal). A higher dosage of 10 – 15 g/hL (0.8 – 1.3 lb/1000 gal) is recommended only in case of high turbidity or high phenolic wines and preferably in combination with oppositely charged fining agents like bentonite.

Storage and Shelf Life

Store in original packaging in a cool and dry environment, max 25°C (77°F), and carefully reseal the bag in case of remaining product. The shelf life is 5 years in unopened packaging. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

Packaging

1 kg and 15 kg packaging

This product complies with applicable FDA and TTB regulations for use in juice and wine.

Non-GMO, allergen free.

Please refer to the SDS for safe handling requirements.