

## FINING AGENTS

## Liquagel-50

### Description

**Liquagel-50** is a ready-to-use ultra-pure liquid gelatin designed to remove the tannins normally attributed to astringency without precipitating the anthocyanins responsible for color. The result is a softer wine which is less susceptible to oxidation.

### Properties

**Liquagel-50** is a 50% liquid gelatin solution. The prolonged heating time during the manufacturing process makes the liquefaction process irreversible, and the addition of SO<sub>2</sub> ensures a long and stable shelf life.

**Liquagel-50** complies with E.C. food additive specifications and *Codex Oenologique International*.

- Density: 1.18
- Max. 1% citric acid
- Max. 0.5% sulfur dioxide
- Min. 45% low bloom gelatin
- Max. 5% 280 bloom gelatin

### Use

**Liquagel-50** is suitable for fining in both juice and wine for the removal of astringent tannins and proteins and as an aid in settling and compacting bentonite. For the greatest efficacy, use **Liquagel-50** in combination with **Liquasil-30** (silica sol) to increase tannin binding ability & compaction of lees.

Please contact your ATPGroup Enology Products Specialist for assistance with optimizing use to meet your requirements.

### Dosage and Addition

0.25–4 lb/1000 gal (3–50 g/hL).

**Liquagel-50** can be used at full strength but is best diluted 1:2 with clean, chlorine-free water. After adding, gently pump over the tank for 1–2 hours to mix. It is recommended to mix the tank for 15–20 minutes before adding additional fining agents.

### Storage and Shelf Life

Store in the original package in a cool and dry environment for up to 1 year. Carefully reseal in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

### Packaging

**Liquagel-50** is available in 1 kg, 25 kg, and 200 kg containers (other sizes available upon request).

Product for Enological Use Only

Non-GMO.

Please refer to the SDS for safe handling requirements.