



Vinfoerm Gelatine 20%

We hereby confirm and guarantee that the quality of the following goods meet EEC standards of quality. The goods have been manufactured from the highest quality raw materials and are fit for food processing use. They have been laboratory controlled for pureness and quality.

The product is admitted as an additive under the current European legislation regarding the treatment of fruit juices and wines.

Product name:	Vinfoerm gelatine 20%
Description:	Enzymatic decomposed liquid gelatine 20 %, for quick clarification of beer, wine and fruit juices, and for reduction of polyphenols, tannins and proteins
Ingredients:	Water, gelatine, all of E.C. preferential origin
Appearance:	Yellow transparent liquid
Available packings:	100 ml, 250 ml, 1 l bottles
Dosage/Use:	Dose: 2,5 – 5 ml / 10 l of wine/fruit juice. Stir intensively after the addition. Normally used in combination with Vinfoerm Kieselsol. In such case : First add Kieselsol, stir well, add the same dosage of Gelatine, stir well and leave to react for at least 12 – 24 hours. Rack off after clarification. Only when an excess of tannins has to be removed, the order of addition can be inverted (first Gelatine, then Kieselsol).
Storage conditions:	To be stored in a cool (< 15°C) and dry place, ABSOLUTELY TO BE KEPT FROM FROST! Close immediately after use. Once opened, the product must preferentially be kept cool and be used within a few days.

Signed and dated : Beverlo, 06-09-2012

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