Specifications



005.060.9-005.063.3 Vinoferm liquid isinglass

Product description

Liquid isinglass Vinoferm is supplied as a 2% isinglass gel and is based on top-quality, original isinglass. Liquid isinglass Vinoferm achieves a particularly gentle fining effect. It is very efficient for all beverages with a high colloidal turbidity, such as heated mash wines, wines from pasteurised musts and special wines rich in extracts (such as Auslesen, Beerenauslesen, etc.). Its tolerance to low wine temperatures is especially noteworthy. Liquid isinglass Vinoferm also proves its worth where there is blue fining residue and in the fining of very low-tannin wines. It is very good at final colour polishing in red wines. When well distributed in the beverage, liquid isinglass Vinoferm causes relatively fast flocculation of the sediment particles. After they have precipitated, these form a compact deposit in the tank and are easily separated by filtration or separation. Isinglass's consistency is heavily influenced by the temperature at which it is stored and used. Elevated temperatures cause the isinglass to be more liquid and thinner, whereas low temperatures cause it to become viscous

Highly viscous isinglass product in gel form for careful and mild clarification of beverages

Raw material: Swim bladder of fishes

Composition: Water, Isinglass, Citric acid, Potassium sulfite

Analysis:

Appearance: Whitish gel

Smell: characteristic, slightly stinging SO₂ smell

pH value: 2.0 - 3.0 Solid matter content: 1.5 - 3.0 %

SO₂: 1000 - 2500 mg/L

Microbiology

Total viable cell count (PC-Agar): <1000 CFU/ml Enterobacteriaceae (VRBD Agar): <10 CFU/ml

Values for information purposes (by dry weight):

% < 2 Ash Total Nitrogen: > 14 % ≤ 100 ppm Iron ≤ 5 Lead ppm ≤ 3 Arsenic ppm ≤ 1 Mercury ppm

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Dosage and use

Dosis: 2 - 5 ml / 10 L.

Liquid isinglass Vinoferm is easily dissolved in around 10 times the volume of wine before use. Then add the liquid to the main tank and mix well. As a rule the fining process is complete after 48 hours..

Packaging:

005.060.9 Vinoferm liquid isinglass 100 ml 005.061.7 Vinoferm liquid isinglass 250 ml 005.063.3 Vinoferm liquid isinglass 1L

Storage

Store in a cool, odour-free place, ideally at approx. 10 °C. Packs which have been opened should be tightly sealed again.

Legislation

This product is admitted in the Federal Republic of Germany and in the European Union for the treatment of wine and complies in its purity with regulations presently in force and the OIV Resolution OENO 24/2000.

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