

Tannin Clarification

SIHA Gelatine Fine Granules

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80 – 100 Bloom

SIHA Gelatine fine granules is a highly pure edible gelatine for fining beverages. It is particularly suitable for the treatment of grape mashes, wines and fruit juices. It has a high positive charge which reacts intensively with negatively charged colloids in beverages, e.g. tannins and residual pectins, and is precipitated together with these.

The specific advantages of SIHA Gelatine fine granules:

- ▶ High positive adsorptive capacity for negatively charged tannins and residual pectins
- ▶ Good solvent power at 45 – 55 °C
- ▶ Natural, highly pure food-grade protein with high gelling potential

Application

SIHA Gelatine fine granules has to be dissolved prior to use. This should be done in a small quantity of water to prevent precipitation of the gelatine and to retain the full fining capacity. Owing to the high gelling potential and high Bloom value of this gelatine, it must always be dissolved and used when warm.

To ascertain the exact quantity of SIHA Gelatine fine granules preliminary tests should be carried out on a 100 ml scale. Exact practical results will be obtained by keeping the sample at cellar temperature during the entire test. The following quantities may be taken as standard value for fining applications.

Application	Application quantity in g/hl
Must fining:	
healthy grapes	5 – 10
partially rotten grapes	10 – 20
very rotten grapes, grapes damaged by frost	10 – 30
Wine fining to remove tannin	2 – 10
Fining of must or sweet reserves	5 – 20
Fining of fruit musts	5 - 20

Preparation and fining process:

For best results the gelatine should be mixed with 5 times the quantity of cold water and allowed to swell for 15 – 30 minutes. SIHA Gelatine fine granules should be added to the water such that it is wetted on all sides, thus preventing lump formation. After swelling the gelatine is dissolved by heating or adding hot water and stirring vigorously. The temperature of the solution should be 45 – 55 °C. This solution can be used directly for fining. It has to be used warm because gelling will occur at a temperature below 35 °C.

When fining musts, juices or wines, the liquid to be treated should be intensively agitated by means of a suitable motor mixer before adding the gelatine. Then add the dissolved warm gelatine slowly and distribute evenly. Afterwards, continue stirring for 5 – 10 minutes. If the dosage is correct, the fining agent will generally precipitate within one day.

Product Characteristics

SIHA Gelatine fine granules is a pure edible gelatine with high gelling potential. Like all gelatine products, it is produced by gentle hydrolyzing of collagen (the protein of bones and skin). Through chemical and thermal influence the original complicated fibre structure is broken down into simple, filamentous colloids which are carefully dried and ground. A correctly chosen Bloom figure (80 – 100 Bloom) guarantees good tannin precipitation capacity and an intensive flocculation during the fining process. SIHA Gelatine fine granules is a natural protein substance and biologically absolutely safe.

In connection with the pH values of musts, wines and fruit juices SIHA Gelatine fine granules has a positive charge and therefore will show a strong reaction with negatively charged colloidal matter in the beverage, e.g. tannins or residual pectin, as well as with negatively charged flocculation agents such as silica sol, bentonite and tannin. SIHA Gelatine will deposit completely from the beverage afterwards if the combination of fining agents was correct.

Safety

When used as directed no negative effects are known.

Further details on safety are given in the EC Safety Data Sheet which we can send you on request.

Storage

SIHA Gelatine fine granules is produced with utmost care, then packed and stored until delivered to the customer. As a natural protein it is a highly efficient adsorptive agent and will adsorb off-odours when stored inadequately. Therefore it should always be stored in a carefully sealed package in a cool, dry and well-aerated area that is free of off-odours.

Delivery Information

SIHA Gelatine fine granules is sold under article no. 97.102 and is available in the following package sizes:

1 kg Plastic bag
10 x 1 kg Plastic bag in carton
25 kg In plastic-paper bag

H.S. Customs Tariff No. 3503 00 10

Certified Quality

SIHA Gelatine fine granules is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.

SIHA Gelatine fine granules meets the purity criteria of the International Codex for Wine Processing Agents as well as the German Wine Law.



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