



# HYDROCLAR

## HYDROCLAR - liquid gelatin

### COMPOSITION

20%, 30% and 45% solution of food grade gelatin stabilized with sulfur dioxide.

### GENERAL FEATURES

Aspect: **HYDROCLAR** is a clear, amber-colored solution with an odor of sulfur dioxide. Enartis' production and purification process produces gelatins with different degrees of hydrolysis. This process determines both the final concentration and the application.

**HYDROCLAR 30** has an average degree of hydrolysis and a high charge density and is characterized by good clarifying and tannin removing capacities. **HYDROCLAR 45** is an extremely hydrolyzed gelatin with a low charge density. It is highly effective in removing tannin.

### APPLICATIONS

**HYDROCLAR 45** is highly effective in removing undesirable tannins at the front of the palate. It is therefore particularly suitable for softening juices, press wines and young red wines. It has a powerful tannin reducing effect and moderate clarifying effect.

**HYDROCLAR 30** is ideal for static clarification or flotation of juice, and for fining white wines in conjunction with SIL FLOC, TANIXEL, PLUXBENTON N or BENTOLIT SUPER.

**HYDROCLAR 30** is also excellent for fining red wines: it produces fast and thorough clarification, together with good tannin reduction.

**HYDROCLAR 20** is for the clarification of juice and wine. It also reduces astringency.

The product adds negligible amounts of SO<sub>2</sub> (10 mL/hL of **HYDROCLAR** produces less than 1 mg/L SO<sub>2</sub>).

### DOSAGE

#### **HYDROCLAR 20 & 30**

Juice:	15 - 40 mL/hL (0.57 - 1.5 L/1,000gal)	10 - 25 mL/hL (0.38-0.95 L /1,000gal)
White wine:	10 - 20 mL/hL (0.38 - 0.76 L /1,000gal)	7 - 15 mL/hL (0.26 - 0.57 L/1,000gal)
Red wine:	30 - 60 mL/hL (1.1 - 2.3 L/1,000gal)	20 - 40 mL/hL (0.38 - 1.5 L/1,000gal)

#### **HYDROCLAR 45**

### INSTRUCTIONS FOR USE

Add **HYDROCLAR** directly to wine or must. To enhance the clarifying effect, add gelatin gradually and evenly to the wine to be treated, preferably using a Venturi tube or a dosing pump, into at least half of the total volume.

To identify optimal dosages and to avoid over-fining, carry out preliminary fining trials in the laboratory using incremental doses of gelatin, alone or combined with other fining agents.

### MAIN PHYSICAL-CHEMICAL FEATURES

Product	<b>HYDROCLAR 20 &amp; 30</b>	<b>HYDROCLAR 45</b>
Odor	weak SO <sub>2</sub> smell	weak SO <sub>2</sub> smell
Turbidity (NTU)	< 40	< 50
Gelling temperature	< 10°C (50°F)	< 10°C (50°F)

### PACKAGING

1 L bottle  
25 kg jug  
1,000 kg tank

### GELATINE STORAGE CONDITIONS

Sealed package: keep the product in a cool, dry and well-ventilated area.

Opened package: carefully reseal the package and keep as above indicated.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is in compliance with the following specifications:

Codex CEnologique International

Product approved for winemaking in accordance with:

Reg. (CE) N. 606/2009

The average density of HYDROCLAR 30 is 1.110 kg/dm<sup>3</sup>.

The average density of HYDROCLAR 45 is 1.160 kg/dm<sup>3</sup>.

The indication supplied are based on our current knowledge and experience, but do not relieve the user from adopting necessary safety precautions or from responsibility to use the product properly.