



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 SO₂ (10 mL/hL of **HYDROCLAR** produces less than 1 mg/L SO₂).

DOSAGE

HYDROCLAR 20 & 30

HYDROCLAR 45

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)

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	HYDROCLAR 20 & 30	HYDROCLAR 45
Odor	weak SO ₂ smell	weak SO ₂ 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/dm³.

The average density of HYDROCLAR 45 is 1.160 kg/dm³.

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.