

SOLOGEL DC

Concentrated liquid gelatine (50%)

APPLICATION

Sologel DC is a very concentrated, well-stabilised gelatine solution used in combination with Sil-30 DC for the clarification of juice.

The selection of this specific gelatine was the result of many trials conducted over a number of vintages. The main characteristic of this gelatine is its capacity to react instantaneously and completely with silica sol (Sil-30 DC). It binds with the suspended siliceous micro-particles, producing an intense floc which results in rapid clarification leaving little sediment.

Sologel DC is very easy to use and disperses readily in the tank. It is also effectively used with an inline doser.

COMPOSITION

A highly concentrated clear yellow gold gelatine solution (50%), properly stabilised.

DOSAGE AND USE

10-15 ml/hl (0.1-0.15 ml/l) **Sologel DC** + 50-100ml/hl (0.50-1 ml/l) of Sil-30 DC, for free run juice and light pressings.

20-25 ml/hl (2.0-2.5 ml/l) **Sologel DC** + Sil-30 DC, for pressings.

Usually the addition of the gelatine is done after the addition of the silica sol.

Laboratory trials should be carried out to assess the precise combination of Sil-30 DC and **Sologel DC** to use in the winery.

PACKAGING

25 kg PE container and 1200 kg container.

STORAGE

Keep the product in its whole package in a cool and dry place.

DAL CIN have available also the *Gelatina Líquida* with concentration 40% and 25%.