

ACETI GEL

**Liquid gelatin
for white or red wine
vinegars in combination
with ACETISOL with
white
wine vinegars.**

CHARACTERISTICS

ACETIGEL is a partially hydrolyzed gelatin. Its molecular structure is characterized by rather long chains. The concentration of **ACETIGEL** is 100 g/l of active ingredients.

The homogeneity of molecular chain length is achieved thanks to a carefully controlled elaboration process. **ACETIGEL** is elaborated in our production facilities using a selected unprocessed gelatin. Its elaboration process guarantees its high level of purity and stability.

ACETIGEL has been specifically developed for vinegar fining. Thanks to a carefully controlled surface charge density, **ACETIGEL** is highly reactive.

ACETIGEL is a highly versatile gelatin, ready to use.

RED WINE VINEGARS

ACETIGEL is an excellent fining agent for red wine vinegar with an average to heavy structure and harsh tannins.

WHITE WINE VINEGARS

ACETIGEL is an excellent clarifying agent suitable for white wine vinegars that has to be used in combination with **ACETISOL**, a fining agent.

The combination of **ACETIGEL-ACETISOL** allows for the clarification of most white wine vinegars.

APPLICATION RATES

- White wine vinegars: 1 to 10 cl/hL of **ACETIGEL** in combination with 1 to 10 cl/hL of **ACETISOL**
- Red wine vinegars: up to 15 cl/hL

ACETISOL: INSTRUCTIONS FOR USE

- Dilute the required amount of **ACETISOL** in 10 times its volume of vinegar. Add to the vinegar to be treated during pumping over. The utilization of a **metering pump** or a **dosacol** is highly recommended in order to ensure proper homogenization.
- Similarly proceed for fining using **ACETIGEL** (previously diluted with cold water).
- Flocculation occurs rapidly. Perfect lees compaction can be achieved after a week rest.

ACETIGEL ONLY: INSTRUCTIONS FOR USE

- **ACETIGEL** is used on its own with tannic red wine vinegars.
- Add **ACETIGEL** directly to the vinegar to be treated during pumping over.
- The use of a **metering pump** or a **dosacol** is highly recommended in order to ensure proper homogenization.

PACKAGING

- 20 L container

STORAGE

- Keep unopened packages away from light in a dry and odourless area. Store away from frost.
- Open package: use rapidly