

# FISH COLL

*Fish gelatin at high gilling power.*

## DESCRIPTION

FISH COLL is prepared through a special fractioning and decomposing process, and then stabilized with SO<sub>2</sub>, which preserves the total efficiency. Through this production process has been replaced the isinglass's lack of solubility. FISH COLL is a gel formulation composed by 2% of isinglass in sheets.

This product complies with the currently wine's standards and norms. Its pureness and quality have been tested in specialized labs.

## OENOLOGICAL APPLICATION

FISH COLL guarantees a clarifying action, particularly delicate but efficient for beverages with high levels of colloidal, as well as for wines obtained from heated pressed grapes, for wines obtained from pasteurized musts, and for wines rich in extracted liquids (grapes, selected acini, etc..). FISH COLL perfectly works also in cases of locked blue or in clarifications of wines containing reduced tannic.

In red wines is possible to obtain an excellent brightness of the color.

FISH COLL permits, if adequately distributed, a rapid flocculation of wine's lees particles. After the precipitation, these create a compact deposit in tank, which is easily separable with the filtration or separation process.

In cases of thickening of FISG COLL caused by storage at low temperature, it will be sufficiently to dilute FISH COLL in hote water or/and mix energetically.

## DOSES AND PATTERN OF USE

To determinate the optimal dosages, it is recommended to make preliminarily tests.

The recommended doses may vary according to the following:

- a) Normal turbidity 25-75 ml/hl;
- b) Colloidal turbidity 100 ml/hl;

In every case of combined clarifies, it is suggested to use FISH COLL as last product.

Dissolve FISH COLL in hot water (ratio 1:10) and add it into the tanks, distributing homogeneously. Normally the clarify process ends within 48h.

Reduced dosages permit almost the complete decomposition of FISH COLL. FISH COLL should be use in combination with the Acid Sol di Silice.

## PACKAGING AND STORAGE

Bags of 20Kg.

Store in a cool place. Keep protect from humidity and smells. Reclose hermetically the packages opened.

Rev. 1 – 14.08. 2017

The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. Also, they should not be considered an express or implied warranty or condition for the sale of this product.



Via della Meccanica, 15 Z.I. – 72015 Fasano (Br) Italy  
Info: +39 080 4391346      +39 0438 1736077      www.lafood.it      info@lafood.it  
C.F./P.IVA 04489620262