



ErbiGel®

Edible gelatine for polyphenol reduction and fining

Product description

ErbiGel® is an acidically treated gelatine (pork origin) in food quality. The Bloom value is between 90 - 100, which is the ideal range for beverage treatment. Due to the acidic digestion ErbiGel® shows mostly positive charge in typical beverage media. This ensures high reactivity with polyphenols or silica sol.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Gelatine application on juices and wines reduces the amount of certain polyphenols causing browning reactions, colloidal and polyphenol hazes. Possible gelatin residues are excluded by a combined treatment with silica sol. Clarification with silica sol supports the beverage filtration and reduces time effort and filteraid costs.

Dosage

Depending on intended effect it is advisable to determine exact dosages for the respective medium by pre-tests. The stabilizing and clarification effect results from pH-value, temperature and turbidity of the treated beverage.

Typical dosages are 5 - 40 g ErbiGel® per 100 L juice or wine. In single cases significant higher amounts may be necessary. For clarification in combination with silica sol please use the following numbers as a guideline:

Fining combination	Ratio	Example
ErbiGel® : Klar-Sol Super	1 : 10	10 g ErbiGel®/100 L + 100 ml Klar-Sol Super/100 L
ErbiGel® : Klar-Sol 30	1 : 5	10 g ErbiGel®/100 L + 50 ml Klar-Sol 30/100 L

Before application ErbiGel® has to be solubilised in water. The preferable method for preparation is: Intensively mix 1 part ErbiGel® with 5 parts of cold water. Then add once more the same amount hot water and stir intensively. The gelatin solution shall be used up on short term.

Storage

Store ErbiGel® dry and protected against foreign odours and light. Reseal open packages and use completely on short term (3 weeks maximum).

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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