

Applications of Gelco gelatin in clarification processes

Gelatin has the ability to bind particles together, for which it is used in clarification processes of wines and beers, to remove impurities and leave the product translucent and shiny.

Winemakers find that, because gelatin is able to react in some way with the absorption of tannic acid, it allows the precipitation and removal of undesirable suspended residues, which increases the clarity of the product.

On the other hand, gelatin is one of the methods most used by craft brewers to clarify beer, since it traps the remains of yeast in suspension and precipitates them to the bottom, resulting in a much more transparent beer.



Application	Bloom	Gelatin uses
Clarification	150 - 200	Bind suspended waste for subsequent sedimentation.