

CHIARIFICANTI



30 SIL

FAST-ACTING CLARIFIER

COMPOSITION



Silicon dioxide sol (E 551) at 30%.

CHARACTERISTICS



30 SIL is an aqueous dispersion of silicon dioxide (SiO₂) stabilized with cations and with a pH value of approx. 9. Its particles, which have a uniform diameter, together with a high concentration give the product a high reactivity. The presence of hydroxilic groups (OH) distributed on the surface of the colloidal micelle gives the particles a negative charge and therefore the ability to form electrostatic bonds with positive charge substances, such as gelatine and protein in general.

APPLICATIONS



Given to its characteristics, 30 SIL is used in association with gelatine (PREMIUM® GEL or GELAXINA® FLUID) or other protein clarifiers (animal albumins or fish glue); with these substances, it forms a grating which, during precipitation, it makes the liquid perfectly clear with more compact deposit compared to traditional clarifying processes.

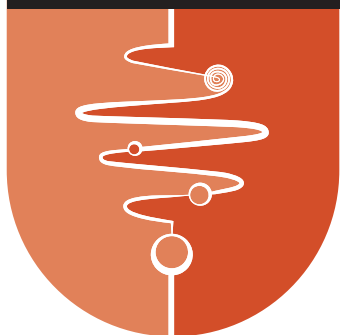
During precipitation, part of the colloids, phenolic and protein substances are adsorbed; 30 SIL therefore has an important general stabilizing action and improves filterability.

It is used for the static and dynamic clarifying of must, for treating sweet filtered products, for clarifying white and red wines without altering their chromatic characteristics and while increasing stability to oxidation.

30 SIL is used as well in the treatment of wines with ferrocyanide, ensuring rapid and complete removal.

When using 30 SIL, comply with the relative legal regulations in force.

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DIRECTIONS FOR USE

30 SIL is a liquid product ready to use, in combination with gelatine (particularly recommended is PREMIUM® GEL GRADO 1 OR GELAXINA® FLUID) or other proteins like fish glue (PREMIUM® FISH). When using several clarifiers, it is recommended the following order: bentonite, ferrocyanide, 30 SIL, protein clarifier. Add 30 SIL directly to the product to be treated ensures effective homogenization.



DOSAGE

From 50 to 100 g/hL in must and fruit juices;
From 25 to 50 g/hL in wines and sweet filtered products.
Warning: it is recommended to carry out preliminary laboratory clarification trials to establish the ideal dosage of 30 SIL and the ideal ratio with the gelatine; indicatively, the gelatine/silica sol varies from 1:5 to 1:15.



PACKAGING

25 kg drums.
1200 kg IBC.



STORAGE

Keep in a cool and dry place; Note: the product is affected by frost: keep at a temperature above 5 °C. Close open packs securely.



HAZARD

Based on the current European regulations the product is classified: not hazardous.