

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 of 25 nm, develop a surface area of over 350 m²/g, thus imparting high reactivity to the product. 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.

USES

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

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

30 SIL 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 also used in the treatment of wines with ferricyanide, ensuring rapid and complete removal. When using 30 SIL, comply with the relative legal regulations in force.

DIRECTIONS FOR USE

30 SIL is a ready to use dispersion that is always to be used in association with gelatine (*GELAXINA ORO* or *FLUID* are particularly recommended) or other proteins, such as blood albumin and fish glue.

When using several clarifiers, it is recommended to respect the following order: bentonite, ferricyanide, 30 SIL, protein clarifier.

Adding 30 SIL directly to the product to be treated ensures effective homogenization.

DOSAGE

From 50 to 100 g/hL in must;

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.

PACK SIZES

25 kg polyethylene container.

1200 kg tanks.

CONSERVATION

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

DANGER CLASSIFICATION

Based on the Ministerial Decree of 28/01/1992, the compound is classified: not dangerous.

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA
Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



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