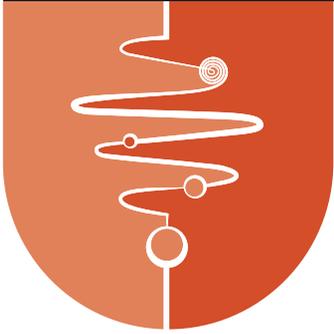


CHIARIFICANTI



40 SIL

FAST-ACTING CLARIFIER, SPECIFIC FOR FRUIT JUICES



COMPOSITION

Silicon dioxide sol (E 551) at 40%.



CHARACTERISTICS

40 SIL is an aqueous dispersion of silicon dioxide (SiO₂) stabilized with cations, with a pH value of approximately 9 and a very low sodium content. Its particles have a uniform diameter, together with a high concentration, impart a high reactivity to the product. The presence of hydroxylic 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.



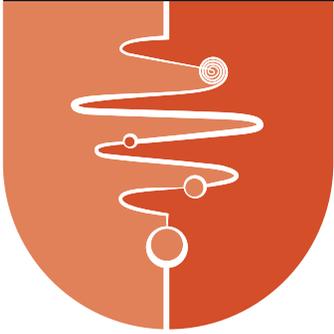
APPLICATIONS

Given its characteristics, 40 SIL is excellent for juices and has to be used in association with gelatine (PREMIUM® GEL or GELAXINA® FLUID according to the kind of treatment) or other protein clarifiers (animal albumins or fish gelatine); with these substances, it forms a grating during precipitation and 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; 40 SIL therefore has an important general stabilizing activity and improves filterability. It is used for the static and dynamic clarifying of must, juices, for treating sweet filtered products, for clarifying white and red wines without altering their chromatic characteristics and while increasing stability to oxidation.

40 SIL is used also in the treatment of wines with ferrocyanide, ensuring its rapid and complete removal.

When using 40 SIL, comply with the relative legal regulations in force.

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DIRECTIONS FOR USE

40 SIL is a liquid product ready to use in association with gelatine (PREMIUM® GEL grado 1 or GELAXINA® FLUID are suggested) or other proteins like fish gelatine (PREMIUM® FISH).

When using several clarifiers, it is recommended to follow this order: bentonite, ferrocyanide, 40 SIL, protein clarifier. Add 40 SIL directly to the product to be treated substantially stirring.



DOSAGE

From 50 to 100 g/hL in must and 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 40 SIL and the ideal ratio with the gelatine; 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.