

Product Description

Blankasit® is a milky-white special silica sol with a particularly large surface. Due to this surface structure, an extremely reliable efficiency is combined with very economical use. Silica sol is a natural product in which, due to the high charge intensity, temporary agglomeration could occur leading to slight thickening of the product. For this reason, prior to application, shake the silica sol well or stir the silica sol intensively. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Acidic silica sol for clarification/fining

Aim of Treatment

Efficient clarification of wines, juices and other beverages by applying Blankasit® in combination with a protein-containing treatment agent (Gelita-Klar®, ErbiGel®, IsingClair-Hausenpaste, CombiGel®). Due to the intense clarification, filtrability is facilitated and time is saved and the costs for filter aids are considerably reduced.

Product and Effect

Blankasit® only reacts in combination with positively charged protein-containing substances. Flocculation of the fining is effected when negatively charged Blankasit® silica sol particles react with the positively charged colloids. The tannin content of the wine is of no great importance for flocculation. A Blankasit®/protein fining will therefore hardly be stuck. Nevertheless, young wines should be racked if possible so that the yeast is removed. Otherwise, the stirred up yeast may prevent an otherwise thorough sedimentation. A fining with Blankasit®/IsingClair-Hausenpaste or Blankasit®/CombiGel® is especially suited for wines which are difficult to filter, i.e. slimy or highly colloidal wines, for young wines, after blue finings or finings with activated carbon etc.

Application

Preferably, the dosage should be determined by means of a pretest. As it is the case with all finings, the dosage depends on the degree of turbidity. In general, 30-100 mL Blankasit®/100 L of wine or juice are sufficient. Only in case of very slimy or extremely cloudy wines, higher dosages are required.

Recommended dosages:

Blankasit® : gelatin	Dosage ratio	Example
Blankasit® : ErbiGel®	10 : 1	100 mL Blankasit®/100 L + 10 g ErbiGel®/100 L
Blankasit® : Gelita-Klar®	2 : 1	100 mL Blankasit®/100 L + 50 mL Gelita-Klar®/100 L
Blankasit® : IsingClair-Hausenpaste	1 : 2	50 mL Blankasit®/100 L + 100 mL IsingClair-Hausenpaste/100 L
Blankasit® : CombiGel®	2 : 1	100 mL Blankasit®/100 L + 50 mL CombiGel®/100 L

For a gelatin/silica sol fining, it is advantageous to add the silica sol first. Only if an additional tannin correction is desired, treatment should be effected in reverse order. Add IsingClair-Hausenpaste and CombiGel® always after the Blankasit® dosage. Stir intensively after each addition.

Storage

Store absolutely frost-protected. Shake well before use.