

## Product Description

Klar-Sol 30 is a transparent alkaline silica sol for clarification/fining in combination with a protein containing treatment agent (Gelita-Klar<sup>®</sup>, ErbiGel<sup>®</sup>, IsingClair-Hausenpaste, CombiGel<sup>®</sup>). 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.

**Alkaline silica sol  
for  
clarification/fining**

## Aim of Treatment

Efficient clarification of wine, juice and other beverages.

## Product and Effect

The transparency of Klar-Sol 30 is due to an especially small particle size which is responsible for the good clarifying effect on wine and fruit juice. Furthermore, polyphenols and proteins are reduced. When applied in young wine, the young wine should already be separated from the yeast and racked off, as the stirred up yeast inhibits an otherwise thorough settling. Klar-Sol 30 shows excellent clarifying properties and leads to a low volume of lees. Fining flocculation is effected when negatively charged silica sol particles of Klar-Sol 30 encounter or collide with positively charged protein colloids. The tannin content of the wine is of no particular importance for flocculation.

## Dosage and Application

Dosages are best determined by means of a pretest. As it is the case with all finings, the dosage depends on the degree of cloudiness. In general, 20-50 mL Klar-Sol 30/100 L wine or juice are sufficient. Only in case of very slimy or very cloudy wines higher dosages are required. Recommended dosage ratios:

Klar-Sol 30 : Gelatin	Dosage ratio	Example
Klar-Sol 30 : ErbiGel <sup>®</sup>	5 : 1	50 mL Klar-Sol 30/100 L + 10 g ErbiGel <sup>®</sup> /100 L
Klar-Sol 30 : Gelita-Klar <sup>®</sup>	1 : 1	50 mL Klar-Sol 30/100 L + 50 mL Gelita-Klar <sup>®</sup> /100 L
Klar-Sol 30 : IsingClair-Hausenpaste	1 : 4	25 mL Klar-Sol 30/100 L + 100 mL IsingClair-Hausenpaste/100 L
Klar-Sol 30 : CombiGel <sup>®</sup>	1 : 1	50 mL Klar-Sol 30/100 L + 50 mL CombiGel <sup>®</sup> /100 L

For a gelatin/silica sol fining is advantageous to add the silica sol first. Only if a tannin correction (tannin taste) is desired, the order of addition should be reversed. Apple juices and coloured juices should be treated only with the powder gelatin ErbiGel<sup>®</sup> due to their differing tannin contents. In case of beverages with high gelatin demand, it is possible to modify dosage ratios (e.g. 1 part of ErbiGel<sup>®</sup> : 3-5 parts of Klar-Sol 30). IsingClair-Hausenpaste and CombiGel<sup>®</sup> are always added after the Klar-Sol 30 dosage. Stir intensively after each addition.

## Storage

Store absolutely frost-protected. Shake well before use.