



Klar-Sol Speedfloc

Product Description

An opalescent silica sol with optimal flocculation properties for a particularly efficient clarification/fining of wine, "Stüßreserve" (grape juice/grape must for sweetening), juice and other beverages. As active substance, Klar-Sol Speedfloc contains 30 % highly active silicic acid in colloidal distribution. 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,
transparent
special silica sol for
clarification/fining**

Aim of Treatment

A combined fining of Klar-Sol Speedfloc and gelatin leads to a quick and efficient clarification of wine, juice and other beverages.

Product and Effect

The excellent flocculation and clarification properties of Klar-Sol Speedfloc result from its careful and accurately performed preparation process. Klar-Sol Speedfloc in combination with gelatin, leads to an accelerated sedimentation of lees by flocculation of sediment-stabilizing colloids in the beverage. This facilitates subsequent filtration. The tannin content of the wine is of minor importance. The resulting volume of lees is small and compact at the same time. The precipitation reaction of the fining is effected when the negatively charged silica sol particles of Klar-Sol Speedfloc react with the positively charged gelatin colloids. Besides the good clarifying effect, also polyphenols and protein substances are reduced.

Application

The fining with Klar-Sol Speedfloc and one of the gelatin products ErbiGel[®] or Gelita-Klar[®] allows an early clarification and stabilization of wine and fruit juices. The fining of wine should be carried out after the first racking when the young wine is already separated from the yeast. Otherwise, the stirred up yeast would inhibit a thorough sedimentation. Usually, quantities of 20-50 mL Klar-Sol Speedfloc/100 L of beverage are sufficient, however, dosages depend on the raw material, the ingredients and especially on the degree of turbidity as it is the case with all finings. Shake Klar-Sol Speedfloc well before use and mix homogeneously.

Klar-Sol Speedfloc : gelatin	Dosage ratio	Example
Klar-Sol Speedfloc : ErbiGel [®]	5 : 1	50 mL Klar-Sol Speedfloc/100 L + 10 g ErbiGel [®] /100 L
Klar-Sol Speedfloc : Gelita-Klar [®]	1 : 1	50 mL Klar-Sol Speedfloc/100 L + 50 mL Gelita-Klar [®] /100 L

These dosage guide values apply for almost all fields of application concerning beverages. However, particularly apple juices and coloured juices should be treated only with the powder gelatin ErbiGel[®] due to their different tannin contents. Often, these juices must be treated with increased dosages. In case of beverages with high gelatin demand, it is possible to modify dosage ratios (e.g. 1 part of ErbiGel[®] : 3-5 parts of Klar-Sol Speedfloc). In general, it is advantageous to add silica sol to the wine first and then gelatin. Only in special cases where a tannin correction (tannin taste) is desired, the order of addition should be reversed. Stir intensively after each addition.

Storage

Store absolutely frost-protected. Shake well before use.

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