



Klar-Sol 30

Alcaline silica sol for beverage fining

Product description

Klar-Sol 30 is a transparent silica sol for clarification treatment of wine, fruit juice, fruit wine and other beverages. Klar-Sol 30 causes complexation of proteins (including fining protein like gelatine, isinglass, etc.) and precipitates quickly forming compact fining deposit.

Due to its high charge intensity, temporary agglomeration of Klar-Sol 30 could occur leading to slight thickening of the product. For this reason, prior to application the material should be well mixed up.

Dosage

The exact dosage is best determined by a pre-test.

Required dosage may vary in a range of 20 - 250 mL Klar-Sol 30 for 100 L wine or juice.

Guidelines for the application:

Gelatin : Klar-Sol 30	ratio	sample
ErbiGel® : Klar-Sol 30	1 : 5	10 g ErbiGel®/100 L + 50 mL Klar-Sol 30/100 L
ErbiGel® Liquid : Klar-Sol 30	1 : 1	50 mL ErbiGel® Liquid/100 L + 50 mL Klar-Sol 30/100 L
IsingClair-Hausenpaste : Klar-Sol 30	4 : 1	100 mL IsingClair-Hausenpaste/100 L + 25 mL Klar-Sol 30/100 L
VinoGel® CF : Klar-30	1 : 1	50 mL VinoGel® CF/100 L + 50 mL Klar-Sol 30/100 L

A preliminary test may indicate a deviating ratio and total amount of fining agents.

Storage

Avoid contact to frost! Before usage mix thoroughly.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
Version 002 – 01/2016 AW – printed 10.11.2017