



Klar-Sol Super

Special silica sol for beverage fining

Product description

Klar-Sol Super is an acidic special silica sol of milky white appearance developed for clarification treatment of wine, fruit juice, fruit wine and other beverages. Klar-Sol Super causes complexation of proteins (including fining protein like gelatine, isinglass, etc.) and precipitates quickly forming compact fining deposit.

When applied in (fruit) wines and juices with a higher load of hydrocolloids or a specifically low pH-value Klar-Sol Super shows superior efficiency compared to alkaline silica types.

Due to its high charge intensity, temporary agglomeration of Klar-Sol Super 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 Super for 100 L wine or juice.

Guidelines for the application

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