



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. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

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-Sol 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.