

## **KlarSol Speedfloc**

Alkaline, transparent special silica sol for beverage fining

## **Product description**

KlarSol Speedfloc is an opalescent silica sol with special flocculation properties for the clarification of wine, fruit juice, fruit wine and other beverages. KlarSol Speedfloc causes complexation of proteins (including fining protein like gelatine, isinglass, etc.) and precipitates quickly forming compact fining deposit.

The flocculation of fining is formed when negative charged silica sol particles react with positive charged protein particles. The polyphenol content has no special impact for flocculation.

Due to its high charge intensity, temporary agglomeration of KlarSol Speedfloc 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. 2019/934. 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 KlarSol Speedfloc for 100 L wine or juice.

Gelatin : KlarSol Speedfloc	ratio	sample
ErbiGel <sup>®</sup> : KlarSol Speedfloc	1:5	10 g ErbiGel <sup>®</sup> /100 L
		+ 50 mL KlarSol Speedfloc/100 L
ErbiGel <sup>®</sup> Liquid : KlarSol Speedfloc	1:1	50 mL ErbiGel <sup>®</sup> Liquid/100 L
		+ 50 mL KlarSol Speedfloc/100 L
IsingClair-Hausenpaste : KlarSol Speedfloc	4:1	100 mL ErbiGel <sup>®</sup> Liquid/100 L
		+ 25 mL KlarSol Speedfloc/100 L
VinoGel <sup>®</sup> : KlarSol Speedfloc	1:1	100 mL VinoGel <sup>®</sup> /100 L
		+ 100 mL KlarSol Speedfloc/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.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

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 007 – 03/2023 JM – printed 27.03.2023