



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® : KlarSol Speedfloc	1 : 5	10 g ErbiGel®/100 L + 50 mL KlarSol Speedfloc/100 L
ErbiGel® Liquid : KlarSol Speedfloc	1 : 1	50 mL ErbiGel® Liquid/100 L + 50 mL KlarSol Speedfloc/100 L
IsingClair-Hausenpaste : KlarSol Speedfloc	4 : 1	100 mL ErbiGel® Liquid/100 L + 25 mL KlarSol Speedfloc/100 L
VinoGel® : KlarSol Speedfloc	1 : 1	100 mL VinoGel®/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.