



# KiGel® Sensitive

Highly adsorptive xero-silica gel

## Product description

KiGel® Sensitive is an amorphous silica gel with high adsorptive power. KiGel® Sensitive is produced synthetically. It is a white powder.

KiGel® Sensitive specifically adsorbs proteins of medium molecular weight in beer. Product parameters such as surface, pore diameter and pore volume assure optimal effect on haze-producing substances without negatively affecting the foam.

Furthermore filtration properties of KiGel® Sensitive are excellent.

- improvement of chemical-physical stability
- no negative impact on foam stability
- very good filtration properties
- economic method of operation by low dosages

The application of KiGel® Sensitive depends on brewing technology and the requirements for beer stability and shelf-life. It is equally possible to conduct sedimentation processes or continuous contact processes.

The application of KiGel® Sensitive complies with the regulations of the German Purity Law and §9 of the German Provisional Beer Law. For the use of KiGel® Sensitive take care of all relevant national food regulations concerning the application.

## Dosage

The dosage has to be adjusted to the individual operational conditions of the brewery and depends on raw materials and brewing process.

Guide values:

35 - 50 g/hL = 6 months

50 - 70 g/hL = 6-8 months

70 - 80 g/hL = > 8 months

## Storage

KiGel® Sensitive is an adsorbent. Store in original packaging in a dry and well ventilated place. Use up opened packagings soon.



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