SPINDASOL SW

Silica sol for faster clarification of alimentary liquids

TECHNICAL DESCRIPTION

Spindasol SW is a liquid clarifier which is utilized in conjunction with special liquid gelatines for the clarification of musts, wines, vinegars, fruit and citrus fruit, juices and syrups.
Spindasol SW is particularly indicated in those cases where normal clarifiers have given poor results.

Spindasol SW must always be applied in conjunction with Gelsol®, a special liquid gelatine, at the ratio of 1:5-1:20.
This affinity is used to advantage in the clarification **Spindasol SW**-Gelsol® as the product which is obtained from that combination presents highly visible floccules which precipitate dragging towards the bottom other suspended particles which make up the turbidity of the liquid.
In the clarification of citrus fruit juices, the addition of Gelsol® is normally unnecessary. Furthermore, **Spindasol SW** eliminates from the treated products the high molecular weight proteinaceous substances. **Spindasol SW** also combines with the tannin-gelatine complex and even with any residual quantity of gelatine in the product, thus always producing an effective clarification.

The results that can be obtained by applying an average 50-100 mL/hL of **Spindasol SW** and 5-20 mL/hL of Gelsol® can be synthesized as follows: the must treated with **Spindasol SW** is clear (30- 50 UTU). It is advisable to treat with pectolic enzymes before the clarification, this is in order to eliminate the effects of the pectins which act as protective colloids therefore inhibiting

the clarification; the clarification of the must with **Spindasol SW** takes place in 8-12 hours in tank and in 2-3 hours when combined with centrifugation or filtration; the reduction of total polyphenols, proanthocyanidins and catechins will ensure a greater stability in the finished wine.

Spindasol SW is also used to advantage for demetalizing potassium ferrocyanide. The precipitation of ferric ferrocyanide is very fast and produces very compact sediments.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Silica sol.

Reference: SPINDASOL SW_TDS_EN_0020316_OENO_South_Africa

AEB AFRICA (PTY) LTD • 18 Track Cres, Montague Gardens, 7441, Cape Town (ZA) • +27 21 551 2700
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SPINDASOL SW

DOSAGE

Musts, wines difficult to clarify, vinegars: 50 mL/hL.
Musts and wines rich in polyphenols, special wines: 50 mL/hL.
Fruit juices, musts, syrups, sweet muscats, wines and vinegar very difficult to clarify: from 100 to 200 mL/hL.
For the clarification of citrus juices: from 150 to 300 mL/hL.

INSTRUCTIONS FOR USE

Spindasol SW and Gelsol® must be added separately to the liquid to be treated.
In normal clarifications **Spindasol SW** is always added to the mass first followed by Gelsol®.
Only when effective tannin removal is required and therefore more Gelsol® is added, will the addition of Gelsol® precede the one of **Spindasol SW**.
In the case of treatment with potassium ferrocyanide, this must always be applied before **Spindasol SW** and Gelsol®.
Spindasol SW must be added undiluted and gradually to the liquid to be treated while keeping the mass in pumping over. Gelsol® can be utilized as it is or slightly diluted, while keeping the mass in pumping over or by applying electric mixers. In order to establish an accurate dosing, we suggest that preliminary tests be carried out in the laboratory.

STORAGE AND PACKAGING

Spindasol SW can be stored without limits of time provided the storage temperature is kept above 5-6°C.

260 kg net plastic drums.

1200 kg net plastic vessels.

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