



SPINDASOL BK

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 Silica sol for faster clarification of alimentary liquids

→ TECHNICAL DESCRIPTION

Spindasol BK is a liquid clarifier which is utilized inconjunction with special liquid gelatines for the clarification of musts, wines, vinegars, fruit and citrus fruit juices and syrups.

Spindasol BK is particularly indicated in those cases where normal clarifiers have given poor results.

Spindasol BK 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 BK**-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 BK** eliminates from the treated products the high molecular weight proteinaceous substances.

Spindasol BK 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 BK** and 5-20 mL/hL of Gelsol can be synthesized as follows: the must treated with **Spindasol BK** is clear (30-50 NTU). 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 BK** 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 BK 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.

→ DOSAGE

In musts, wines difficult to clarify, vinegars: 50 mL/hL.

In musts and wines rich in polyphenols, special wines: 50 mL/hL.

In fruit juices, musts, syrups, sweet muscats, wines and vinegar very difficult to clarify: from 100 to 200 mL/hL.

Spindasol BK must always be applied in conjunction with Gelsol.





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→ INSTRUCTIONS FOR USE

Spindasol BK and Gelsol must be added separately to the liquid to be treated.

In normal clarifications **Spindasol BK** 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 BK**. In the case of treatment with potassium ferrocyanide, this must always be applied before **Spindasol BK** and Gelsol.

Spindasol BK 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

Store in a cool dry place, away from direct sunlight and heat.

10 kg net drums.

25 kg net drums.

1200 kg net IBC.

