

Gel de silice

Gel de silice is an adjuvant to facilitate fining. To be used in association with protein based fining product.



PRODUCT CHARACTERISTICS

- **Formulation:** Colloidal suspension of silica stabilised in alkaline medium (30%).
- **Enological benefits:** Gel de silice is used for clarification, along with other protein-based clarifying agents. It helps to **accelerate flocculation**, creating heavier particles that precipitate **faster**, **improving filterability** and **avoiding over-fining**.



DIRECTIONS FOR USE

- Dilute 10% in the wine and incorporate it the solution in the wine ensuring a homogeneous repartition. Add it before the protein fining agent in order to improve clarification. Add it after the protein fining agent in order to eliminate tannins and improve the phenolic structure.
- **Don't use it in association with casein.**
- **Dosage:** 3 cL/hL.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Opalescent liquid

CHEMICAL

- **pH 20°C:** 8 à 10,5
- **Loss on drying:** < 7 %

LIMITS

- **Heavy metals:** < 10 mg/kg
- **Arsenic:** < 3 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg



PACKAGING & CONSERVATION

- Cans of 6 kg (box of 4 cans) and cans of 24 kg (pallet of 28 cans).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.