

Product Data Sheet

Valid from 2023-08-01



STABISOL® 300

STABISOL® 300 is a silica sol (silicic acid hydrosol) that accelerates particle formation and its removal. It is a silica-based in-tank clarifier and can also be applied in the brewhouse to improve filterability.

It is a food grade processing aid for use in food & beverages, primarily beer.

PRODUCT PROPERTIES

Chemical formula	mSiO ₂ .nH ₂ O
SiO ₂ concentration	30 – 31 %
Na ₂ O content	< 0.30 %
Density at 20°C / 68°F	1.205 – 1.213 g/cm ³
Viscosity at 20°C / 68°F	< 9 mPas
Specific surface area	approx. 300 m ² /g
Appearance	opalescent / turbid
Odour	none

COMPOSITION & APPLICATION

STABISOL® 300 silica sol when added to wort or beer results in cross-linkages of the SiO₂ particles to form a hydrogel. The resulting haze flocculates whereby the silicic acid of the sol converts into the insoluble silicic acid hydrogel, which subsequently sediments.

In the brewhouse to improve filterability: the recommended dosage is 20 to 50 ml/hl cast wort.

In the storage cellar for enhanced clarification: the recommended dosage is 20 to 50 ml/hl, dependent on the initial haze.

STABISOL® 300 will not affect the beer flavour, foam, or colour.

PRODUCT SPECIFICATION

pH at 20°C / 68°F	approx. 10.0
Iron	< 50 ppm
Arsenic	< 1 ppm
Antimony	< 1 ppm
Lead	< 1 ppm
Copper	< 1 ppm
Zinc	< 1 ppm
Mercury	0.01 ppm
Cadmium	0.1 ppm

ALLERGEN

Does not contain allergenic materials.

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NUTRITIONAL VALUES

Not applicable.
This product is a processing aid, not a food additive.

GM STATUS

Not applicable.
This product is not produced by a microorganism nor is it a microorganism.

STORAGE CONDITIONS

It is recommended to store this product in dry, cool, dark, and odour-free conditions. Storage temperature should be 10°C / 50°F or above. Do not freeze.

On opening the sealed pack use all the product immediately or within a maximum of 36h. During the 36h period reseal the pack and store as recommended.

Use this product within the shelf-life indicated on the pack.

SAFETY & HANDLING PRECAUTIONS

Please refer to the Safety Data Sheet (SDS) for further information on the safe handling of this product and what to do in case of spills.
Alternatively, contact Stabifix directly.

CERTIFICATIONS

Stabifix QMS is certified by TÜV SÜD.



FOOD SAFETY

Stabifix has in place a HACCP Plan with critical control points (CCPs) in accordance with Codex Alimentarius (Food Code) in the production of this product. Stabifix's HACCP Plan, GMP practices and additional food safety standards are controlled by its QMS in accordance with EN ISO 9001.

PACKAGING

This product is available in different pack types and sizes, from small and large bags to silos.

Contact your Stabifix representative for more information.

COMPLIANCE

This product complies with the recommended EU Law for Food & Foodstuffs; the Code of Federal Regulations for Food & Drugs (FDA); is GRAS classified; and is REACH and CLP compliant.

Kosher and Halal certificates are available from Stabifix.

CONTACT

For more information and technical support, please contact Stabifix directly or visit www.stabifix.com