

FINING AGENTS

Liquasil-30

Description

The excellent clarifying properties of **Liquasil-30** allow for rapid clarification of juice or wine. It is used successfully for protein fining to remove excess tannin and other factors causing bitterness and astringency. It can be used in musts before the start of alcoholic fermentation or during wine fining.

Properties

Liquasil-30 is a highly active 30% colloidal solution of silicon dioxide, particularly useful for the clarification of juice or wine. It is a technical aid that:

- Binds with gelatin and proteins in wine due to its overall negative charge
- Can contribute to color stabilization
- When combined with other fining treatments, gives a reduction in the volume of the lees and yields a product with higher clarity
- Greatly facilitates subsequent filtrations

Use

Add **Liquasil-30** directly to the wine to be treated while vigorously pumping over. Recommended for use following the addition of liquid gelatin such as **Liquagel-50**, which is specifically designed for this use.

Please contact your ATPGroup Enology Products Specialist for assistance with optimizing use to meet your requirements.

Dosage and Addition

Dosage for clarifying: 25–100 g/hL

Recommended combination for optimum protein removal in wines:

2–8 g/hL of **Liquagel-50** followed by 25–70 g/hL of **Liquasil-30**

For musts, fruit juice, & vinegar:

8–15 g/hL of **Liquagel-50** then 60–100 g/hL of **Liquasil-30**

Storage and Shelf Life

Store in the original package in a cool and dry environment for up to 2 years. Carefully reseal in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

Packaging

Liquasil-30 is available in 25 kg jugs

Product for Enological Use Only

Non-GMO, allergen free

Please refer to the SDS for safe handling requirements.