

Fine Clarifier

BAYKISOL® 30

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09/2002

BAYKISOL® 30 is a special silica sol of exceptional purity and activity for the fining of beverages. It is used in combination with gelatine or other positively charged fining agents as flocculating intensifier. BAYKISOL® 30 contains 30 % technically pure colloid silicon dioxide.

Application

The beverage treatment with BAYKISOL® 30 and SIHA Clarifier Gelatine results in an economical and taste neutral clarification. A taste improvement is also often attained. Even in difficult cases the clarification of the beverage is accelerated; the turbidity deposit becomes more compact and beverage losses, filtration time and the use of filtering agents are reduced.

Application quantities:

To ascertain the optimum relation between BAYKISOL® 30 and SIHA clarification gelatine, tests should be carried out in a 100 ml scale. To achieve exact and practical results, the sample should be kept at cellar temperature during the entire test.

Tannin and colloid content, pH value, viscosity and particle characteristics are further influential factors during clarification. The time available for reaction and flocculation of the fine clarification are of essential importance. These important factors determine the application quantities of the individual clarification agents. The following BAYKISOL® 30 – SIHA Clarification Gelatine proportions and quantities may be taken as standard values.

Application	BAYKISOL® 30 dosing ml/hl beverage	SIHA Clarifying Gelatine fine granules	SIHA Clarifying Gelatine liquid
Wine clarification: Wines which are difficult to clarify	30 – 60 ml 50 – 100 ml	1.5 – 5.0 g 5.0 – 10.0 g	25 – 50 ml 50 – 100 ml
Apple juice: Products which are difficult to clarify	50 – 100 ml	10 g and more	50 – 100 ml
Beverages of high tannin content used in conjunction with bentonite	50 ml	5.0 – 10.0 g	50 ml
Musts, vinegar, beverages which are difficult to clarify	100 ml	2.5 – 5.0 g	100 ml

Standard application:

50 ml/hl BAYKISOL® 30 + 5 g/hl SIHA Clarifying Gelatine fine granules

or

50 ml/hl BAYKISOL® 30 + 50 ml/hl SIHA Clarifying Gelatine liquid.

Fining process:

BAYKISOL® 30 and SIHA Clarifying Gelatine must be added separately and upon each addition be thoroughly mixed. Neither of these fining agents may ever be added in succession without prior mixing to the beverage to be fined. Before adding the fining agent the contents of the batch should be intensively agitated by means of an effective motor mixer.

A substantially better mixture is given by adding the fining agent continually in the liquid stream when transposing the beverage i.e. with a fining agent application device. Prior to dissolving of the fining agent with water or the beverage is recommended to improve distribution.

SIHA Clarifying Gelatine liquid may be directly added to the beverage. Here again prior to dissolving with water or the beverage is recommended for better distribution. SIHA Clarifying Gelatine fine granules must always swell in water first and be dissolved at a temperature of 40 – 50 °C. Please observe the notes in our Technic al Information to SIHA-clarification gelatines.

Product Properties

BAYKISOL® 30 is a transparent, slightly opalescent aqueous silicic acid solution and contains 30 % colloid silicon dioxide (SiO₂). The possibility of using the water insoluble, amorphous silicon dioxide as "aqueous solution" is achieved by colloid distribution.

The principle of clarification and fining with BAYKISOL® 30 and SIHA Clarifying Gelatines arises from the reciprocal flocculation of negative charged silica sol and positive charged gelatine. The clarification fining is therefore just as effective at low cellar temperatures as in heat fining of fruit juices or red sweet reserves.

Safety

No negative effects are known when used in line with the recommendations and upon professional processing of BAYKISOL® 30. Further details on safety are given in the EU-Safety Data Sheet which we can send you on request.

Storage

BAYKISOL[®] 30 is produced and packed with the utmost care and is stored in odour free polyethylene drums.

Open packages should be used up as soon as possible.

BAYKISOL[®] 30 is sensitive to frost. Do not store and/or transport below 5 °C.

Delivery Information

BAYKISOL[®] 30 has the article No. 62.101 and is supplied in following package units:

1 kg PE bottle
6 kg PE can
25 kg PE can
140 kg PE drum

H.S. Customs tariff 3824 90 99

Certified Quality

BAYKISOL[®] 30 is regularly monitored during the production process to ensure consistent high product quality. This comprises the technical function criteria just as it does the legal requirements governing the safe use for nutrition. Strict controls are undertaken before and during final packaging.

BAYKISOL[®] 30 complies with the purity criteria of the international codex for wine treatment agents and with the regulations of the German Wine decree.



Reg. No. 000480 QM

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