



ENOSOL

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 Silica sol based liquid clarifier



→ TECHNICAL DESCRIPTION

Enosol is a liquid clarifier based on a special silica sol (kieselso) and especially set up in order to achieve **Enosol** is an effective and fast clarification of fruit juices, musts and wines.

Enosol is made of an opalescent colloidal suspension of silica sol with very high surface area (always above 870 m²/g) and consisting of very small micelles (below 13,5 millimicron in diameter) which enables to obtain very quick clarifications even in the most difficult cases. **Enosol** is always used in combination with Gelsol liquid gelatine.

Once added to the product to be treated, **Enosol** generates a diluted colloidal disperse system which interacts with the proteinaceous substances present in the product, without however coagulating. The flocculation and incorporation of suspended hazy material takes place through the subsequent addition of Gelson liquid gelatine.

The action of the **Enosol**-Gelsol combination is ver swift and produces large floccules that settle very quickly and leave the treated juices, musts and wines perfectly clear. Any subsequent flitration of the treated liquids are greatly facilitated. Given its high surface area, it is especially indicated as a flotation aid in order to drastically reduce the quantity of suspended solids.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Colloidal form silica sol suspension.

→ DOSAGE

30-100 mL/hL.

→ INSTRUCTIONS FOR USE

Disperse the dose of **Enosol** as it is in the mass to be treated, possibly by making use of dosing pumps; care must be taken that the product is dispersed evenly in the mass to be treated. Subsequently the required amount of Gelsol necessary to obtain flocculation and clarification, will be introduced.

→ STORAGE AND PACKAGING

Store in a cool and dry place, away from direct sunlight and heat. Keep away from frost (7°C min).

- 25 kg net drums.
- 200 kg net drums.
- 1100 kg net IBC.

