



SPINDASOL

30% silica sol for clarification of must, juices and wines



→ TECHNICAL DESCRIPTION

Spindasol is a food-grade inert liquid clarifier based on silica sol, with a great efficacy in the regeneration of brines. Thanks to its affinity towards whey proteins, it causes the formation of very evident flocks that precipitate, dragging towards the bottom also other suspended particles constituting the cloudy matter. The brine is a solution of NaCl (food-grade salt) in water, with a concentration varying, depending on the needs of the process, from 5 to 30%.

This saline solution is the base of the salting of the cheese, a fundamental stage of production, because it normally allows to obtain a uniform salting of the entire form. Depending on the type of cheese, brine will tend to get cloudy, more or less rapidly. The responsible of the "fouling" of the brines are mostly the whey protein resulting from the curd, which accumulate in the liquid if they are not periodically removed. **Spindasol** causes the precipitation of the whey proteins without changing the chemical and compositional balance of saline solutions; in fact, pH and acidity after the treatment remain substantially unchanged. It also allows to avoid any drastic interventions such as boiling and use of strong alkali.

Spindasol should be used at doses between 200 and 600 mL/hL, depending on the degree of turbidity of the brine to be treated.

The clarification with **Spindasol** occurs statically in 24-48 hours in the tank where the salt is contained. Already 24 hours after the treatment a good clarification result can be noticed, but it is advisable to wait at least 48 hours before separating the clean part from the deposit. In fact the latter compacts optimally in 48 hours, constituting a volume from 2 (optimal) to 10% (in the case of very turbid or difficult brines) of the total content of the tank.

The clarified part can be afterwards decanted and in case easily filtered, for the partial or total reduction of the microbial charge.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Silicon dioxide.

→ DOSAGE

Brines to be treated of the following products:

- fresh cheeses (Bel Paese, Caciotta): 200-400 mL/hL
- soft cheeses (Robiole, Stracchino, Crescenza, Brie, Camembert): 200-600 mL/hL
- spun paste cheeses (Mozzarella, Scamorza, Provola, Caciocavallo, Provolone): 200-400 mL/hL
- hard paste cheeses (Edam, Asiago, Fontina, Bitto, Emmenthaler, Pecorino): 200-400 mL/hL
- cooked hard paste cheeses (Grana padano, Parmigiano-Reggiano): 150-300 mL/hL.





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→ INSTRUCTIONS FOR USE

Spindasol should be added to the brine as it is, taking care to slowly stir the mass in order to homogenize it.

→ STORAGE AND PACKAGING

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

10 kg net drums.

25 kg net drums.

