



QUICKGEL®

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 Quick clarifier for difficult juices



→ TECHNICAL DESCRIPTION

Quickgel is an extremely effective and quick clarifier and is the best choice when it is necessary to clear very cloudy juices in a very short time, in order to prepare them to a following filtration or racking.

It enables to obtain bright and softer juices through a quick clarification, with compact deposits with a reduced volume, thanks to the contemporaneous presence of activated bentonite, gelatine and egg albumin in studied proportions.

After the clarification with **Quickgel**, juices with a turbidity of 50-150 NTU show nephelometric values of 1-2 NTU.

This clarifier takes advantage of the mutual flocculation of the different active components to clarify products with high concentrations in protective colloids and with a high quantity of suspended solids.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Activated bentonite, food grade gelatine, egg albumin.

→ DOSAGE

50 - 150 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Quickgel** in 10 parts of cold water.

Immediately add into the mass the so obtained suspension, by pumping over and possibly utilizing Venturi tubes.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 15 kg.

25 kg net bags.

