

SILIGEL®

SILIGEL® is a 30% liquid silicon dioxide colloidal solution, principally used to facilitate flocculation and to accelerate sedimentation during fining operations.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009 and Food Chemical Codex.*

SPECIFICATIONS

SILIGEL® is recommended:

- For wines and musts derived from botrytised harvests.
- In combination with organic fining agents.

SILIGEL® is a natural product characterised by a high load intensity for the wine's pH.

SILIGEL® can also be used in other beverages (fruit juice, cider, beer,...).

OENOLOGICAL APPLICATIONS

For wines which are difficult to clarify, high mucilage content (pectins and glucans) and high colloidal content, SILIGEL® facilitates flocculation and fining agent sedimentation.

During fining, SILIGEL®:

- Avoids over-fining.
- Accelerates sedimentation.
- Improves lees settling.

SILIGEL® significantly improves wine filterability.

PHYSICAL CHARACTERISTICS

Aspect liquid

Colour opalescent

Solubility hot water (*Insoluble in cold water*)

CHEMICAL ANALYSIS

pH (at 20°C) 8,5-10

Density 1.20 ± 0.01 g/L

SiO₂ 30 ± 1 %

Na₂O total ≤ 0,2 %

Heavy metals < 10 ppm

Lead < 5 ppm

Mercury < 1 ppm

Arsenic < 3 ppm



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

SILIGEL® is always associated combined with a proteinaceous fining agent, most often with gelatin.

DOSAGE

• Treatment dosages are previously specified by laboratory testing. The dosage is dependent on the original degree of turbidity and the type of fining agent used.

20 to 100 mL/hL of SILIGEL®.

SILIGEL®	GELATINE (equivalent in powder)	GELATINE (GECOLL® SUPRA)	ICHTYOCOLLE
30 mL/hL	2 to 3 g /hL	40 to 50 mL/hL	1 to 1.5 g/hL
50 mL/hL	4 to 5 g /hL	60 to 70 mL/hL	1.5 to 2 g/hL
80 mL/hL	7 to 10 g/hL	80 to 90 mL/hL	2.5 g/hL
100 mL/hL	12 to 15 g/hL	100 to 120 mL/hL	3 g/hL

In the case of young wines, or wine or must derived from botrytised grapes, it is recommended to increase the **SILIGEL®** dosage.

USAGE

For fining:

- **SILIGEL®** is added first when the objective is to improve clarification conditions.
- **SILIGEL®** is added last when the objective is to eliminate tannins in order to correct phenolic structure.

Dilute **SILIGEL®** in a wine fraction at a rate of 10% of **SILIGEL®**, then add during homogenisation using an **OENODOSEUR**.

Gelatin or **ICHTYOCOLLE** is added immediately afterwards.

Follow the protein fining agent usage conditions.

STORAGE

- **SILIGEL®** is cold-sensitive: keep at a temperature comprised between: $2^{\circ}\text{C} < T^{\circ} < 25^{\circ}\text{C}$.
- Sensitive to microorganisms' contamination: reseal open packaging; never transfer the remaining product back to the original container; to collect, take all cleanliness precautions.
- Optimal date of use: 18 months.
- If the container is properly sealed: 15 days.

PACKAGING

- 1.2 kg canister - 15 x 1.2 kg box.
- 6 kg canister – 4 x 6 kg box.
- 24 kg jerrycan.

