

# 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

SiO<sub>2</sub> ..... 30 ± 1 %

Na<sub>2</sub>O total ..... ≤ 0,2 %

Heavy metals ..... < 10 ppm

Lead ..... < 5 ppm

Mercury ..... < 1 ppm

Arsenic ..... < 3 ppm



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## 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

1L canister - 15 x 1L box  
5L canister - 4 x 5L box  
10 L jerrycan  
20 L jerrycan  
120 L barrel



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