Technical Data Sheet

Fine Clarifier
Levasil® BF16 L (Levasil® 200/30% FG)

Levasil BF16 L silica sol fining agent is a special silica sol of exceptional purity and activity for the fining of beverages. It is used in combination with gelatin or other positively charged fining agents as flocculating intensifier. Levasil BF16 L silica sol fining agent contains 30% technically pure colloid silicon dioxide.

Application

The beverage treatment with Levasil BF16 L silica sol fining agent and SIHA® Gelatin results in an economical and taste neutral clarification. A taste improvement is also often attained. Even in difficult cases, the clarification of the beverage is accelerated; the turbidity deposit becomes more compact, and beverage losses, filtration time, and the use of filtering agents are reduced.

Application quantities
To ascertain the optimum relation between Levasil BF16 L silica sol fining agent and SIHA Gelatin fining agent, tests should be carried out in a 3.38 fl oz (100 ml) scale. To achieve exact and practical results, the sample should be kept at cellar temperature during the entire test.

Tannin and colloid content, pH value, viscosity and particle characteristics are further influential factors during clarification. The time available for reaction and flocculation of the fine clarification are of essential importance. These important factors determine the application quantities of the individual clarification agents. The Levasil BF16 L silica sol fining agent - SIHA Gelatin proportions and quantities in the table may be taken as standard values.

Standard application
64 fl oz/1,000 gal (50 ml/hl) Levasil BF16 L
+ 6.68 lb/1,000 gal (5 g/hl) SIHA Gelatin Fine Granules

or

64 fl oz/1,000 gal (50 ml/hl) Levasil BF16 L
+ 64 fl oz/1,000 gal (50 ml/hl) SIHA Gelatin Liquid

Fining process
Levasil BF16 L silica sol fining agent and SIHA Gelatin must be added separately and upon each addition be thoroughly mixed. Neither of these fining agents may ever be added in succession without prior mixing to the beverage to be fined. Before adding the fining agent, the contents of the batch should be intensively stirred by means of an effective motor mixer.

Application	Levasil BF16 L fl oz/100 gal (ml)	Gelatin Fine Granules lb/1,000 gal (g/hl)	SIHA Gelatin Liquid fl oz/100 gal (ml/hl)
Wine clarification	3.84 – 7.68 (30 – 60)	0.13 – 0.42 (1.5 – 5.0)	3.2 -6.4 (25 – 50)
Wines which are difficult to clarify	6.4 – 12.8 (50 – 100)	0.42 – 0.83 (5.0 – 10.0)	6.4 – 12.8 (50 – 100)
Apple juice, products which are difficult to clarify	6.4 – 12.8 (50 – 100)	0.83 (10) and more	6.4 – 12.8 (50 – 100)
Beverages of high tannin content used in conjunction with bentonite	6.4 (50)	0.42 – 0.83 (5.0 – 10.0)	6.4 (50)
Musts, vinegar, beverages which are difficult to clarify	12.8 (100)	0.21 – 0.42 (2.5 – 5.0)	12.8 (100)

Before adding the finished agent the contents of the batch should be intensively stirred by means of an effective motor mixer.

A substantially better mixture is given by adding the fining agent continually in the liquid stream when transposing the beverage i.e. with a fining agent application device. Prior to dissolving of the fining agent with water or the beverage is recommended to improve distribution.

SIHA Gelatin Liquid fining agent may be directly added to the beverage. Here again prior to dissolving with water or the beverage is recommended for better distribution. SIHA Gelatin Fine Granules fining agent must always swell in cold water first and be dissolved at a temperature of 104 – 122 °F (40 – 50°C). Please observe the notes in our Technical Data Sheet to SIHA Gelatin fining agent.

Product Characteristics

Levasil BF16 L silica sol fining agent is a transparent, slightly opalescent aqueous silicic acid solution and contains 30% colloid silicon dioxide (SiO_2). The possibility of using the water insoluble, amorphous silicon dioxide as "aqueous solution" is achieved by colloid distribution.

The principle of clarification and fining with Levasil BF16 L silica sol fining agent and SIHA Gelatin fining agent arises from the reciprocal flocculation of negative charged silica sol and positive charged gelatin. The clarification fining is therefore just as effective at low cellar temperatures as in heat fining of fruit juices or red sweet reserves.

Safety

No negative effects are known when used in line with the recommendations and upon professional processing of Levasil BF16 L silica sol fining agent.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Levasil BF16 L silica sol fining agent is produced and packed with the utmost care and is stored in odor free polyethylene drums.

Open packages should be used up as soon as possible.

Levasil BF16 L silica sol fining agent is sensitive to frost. Do not store and/or transport below 41 °F (5 °C).

Delivery Information

Levasil BF16 L silica sol fining agent is sold under article no. 62.104 and is available in the following package sizes:

308.6 lb (140 kg)	PE drum
2,756 lb (1,250 kg)	IBC Container

Certified Quality

Levasil BF16 L silica sol fining agent is regularly monitored during the production process to ensure consistent high product quality. This comprises the technical function criteria just as it does the legal requirements governing the safe use for nutrition. Strict controls are undertaken before and during final packaging.

Levasil® is a registered trademark of Akzo Nobel GmbH.

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