

ACETI SOL

Colloidal silica sol

Clarification of difficult wine vinegars

CHARACTERISTICS

ACETISOL, liquid silica sol with 30% of silicic acid, is particularly adapted for the treatment of wine vinegars for which clarification is difficult and vinegars rich in mucilage and colloids. Acts efficiently with both white and red wine vinegars.

ACETISOL cannot flocculate on its own; flocculation is achieved through the mutual action of silica particles and a protein fining agent with long molecular chain such as **ACETIGEL**.

Flocculation occurs rapidly. The lees are compact, not very voluminous.

ACETISOL is an aqueous suspension of negatively charged silica particles.

ACETISOL:

- accelerates the clarification
- avoid overfining
- improves lees compaction
- facilitates subsequent filtration of vinegars

APPLICATION RATES

- 1 to 10cL/hL of **ACETISOL** combined with 1 to 10cL/hL of **ACETIGEL**.

INSTRUCTIONS FOR USE

- Dilute **ACETISOL** in a small amount of vinegar (1L of **ACETISOL** for 10L of vinegar).
- Add and properly dissolve **ACETISOL** during pumping over (at least 1/3 of tank) using a metering pump or **DOSACOL**.
- Immediately add **ACETIGEL** (previously diluted in a small amount of cold water) during pumping over.

PACKAGING

- 20 L container

STORAGE

- Keep unopened packages away from light in a dry and odourless area. Store away from frost
- Open package: use rapidly