

# Xiles 40

## COLLOIDAL SILICA

In compliance with International Codex (OIV). Allergens free. GMO free.

### XILES 40

XILES 40 is a high quality silica sol with high concentration, used in fining processes of musts, white wines and fruit juices.

The treatment with XILES 40 results in the fast flocculation of unstable substances present in the must or wine and causes their fast precipitation with a deposit of reduced volume.

XILES 40 is able to remove from the liquid the substances with a positive electrostatic charge like proteins.

### Fining treatment on musts and juices

The treatment on musts with XILES 40 grants a fast clarification and the removal of a high quantity of yeast, polyphenoles oxidasic enzymes and pectic substances still in suspension. With XILES 40 the flocculation will be virtually immediate and the lees deposit will be extremely reduced and compact.

Also on the fruit juices the treatment with XILES 40 will grant a quick clarification and a better product's stability over the time. The product has to be used in association with gelatin. We recommend to use Istant gel to obtain a quick clarification.

### Fining and stabilization of wines

In wines XILES 40, always in association with gelatin, will grant the obtainment of very limpid wines but will also bring more stability against chemical-physical. Finally, XILES 40 can be used as an aid in the treatment with potassium Ferro cyanide, assuring its total removal. In this case it is suggestible to add potassium Ferro cyanide, XILES30 and istant gel successively and in this order.

### Composition

40% silica dioxide (E 551) in water solution .

### Characteristics

Appearance: colloidal solution.

Odor: odorless.

Color: milky-white.

### Dose

30-70 g/hl in musts and juices in association with 15 - 30 g/hl of Istant Gel.

15-30 g/hl in wines in association with 3 - 10 g/hl of Istant Gel.

It is suggestible to verify the dosage through lab test.

### Instructions for use

Add Xiles 40 directly to the product to be treated, taking care of its homogenization to the mass. Gelatin can precede or follow Xiles 40 according to specific needs.

### Storage

Store the product at temperature higher than 5 °C in order to avoid irreversible crystallizations.

### Package

cod. 124010 - 25 kg tanks

cod. 124021 - 1300 kg drums

cod. 124025 - container

