Fining / Stabilization SIHA® Potato Protein

SIHA Potato Protein fining agent is a new vegan treatment agent for fining and clarification of fruit juices. It is made from potatoes and is a natural plant protein.

The specific qualities of SIHA Potato Protein fining agent:

- Vegan
- GMO-free
- Excellent clarifying and stabilizing properties

Application

SIHA Potato Protein fining agent should be rehydrated in 10 times the quantity of cold water, before adding it to the juice. Slowly pour the powder into the cold water while stirring, in order to avoid clumping. A subsequent swelling time of approx. 4 – 6 hours increases the efficacy. Excessive stirring can lead to increased foaming. Direct addition of dry product to the fruit juice is not recommended, since it could result in premature flocculation.

Ensure homogeneous distribution in the batch. The prepared solution should be used within 24 hours.

The following quantities are recommended guide values, although it is advisable to carry out pre-trials. (higher dosages may lead to sensory impairment of the fruit juice).

Intended application	Application quantity in lb/1.000 gal (g/hl)
Apple- / Pear juice	0.42 – 1.67 (5 – 20)
Colored juice	0.83 – 1.67 (10 – 20)

Combination with bentonite improves the clarification effect and the stability of the clarified juice. Additional combination with silica sol (ratio 1:2.5 SIHA Potato Protein fining agent: silica sol 30%) is normally not necessary, although this should be tested in a pre-trial.

The following fining sequence is recommended:

- 1. SIHA Potato Protein fining agent
- 2. Bentonite

If bentonite is added before SIHA Potato Protein fining agent, the clarification result can improve, although the required dosage of SIHA Potato Protein fining agent is increased. Silica sol should always be added last.

Stirring time of 15 - 20 minutes between the fining agents and at the end of the process will improve the fining result.

Safety

When used and handled correctly, there are no known unfavorable effects associated with this product.

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

Storage

SIHA Potato Protein fining agent is produced with extreme diligence. It should be stored in a cool, dry and odor-free place. Once opened, packs should be used up quickly.



Delivery Information

SIHA Potato Protein fining agent is sold under article no. 97.112 and is available in the following package size:

27.55 lb (12.5 kg)

paper bag

Certified Quality

SIHA Potato Protein fining agent is monitored regularly during the production process to ensure consistently high quality.

Strict controls are also carried out immediately before and during final packing.

North America

44 Apple Street Tinton Falls, NJ 07724 Toll Free: 800 656-3344 (North America only) Tel: +1 732 212-4700

Europe/Africa/Middle East Auf der Heide 2

53947 Nettersheim, Germany Tel: +49 2486 809-0

Friedensstraße 41 68804 Altlußheim, Germany Tel: +49 6205 2094-0

An den Nahewiesen 24 55450 Langenlonsheim, Germany Tel: +49 6704 204-0

China

No. 3, Lane 280, Linhong Road Changning District, 200335 Shanghai, P.R. China Tel: +86 21 5200-0099

Singapore

100G Pasir Panjang Road #07-08 Singapore 118523 Tel: +65 6825-1668

Brazil

Rua Clark, 2061 - Macuco 13279-400 - Valinhos, Brazil Tel: +55 11 3616-8400

For more information, please email us at *filtration*@eaton.com or visit www.eaton.com/filtration

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