

Fining / Stabilization

SIHA[®] Pea Protein

SIHA Pea Protein fining agent is a new vegan treatment agent for fining and clarification of must, wine and fruit juices. It is made from peas and is a natural plant protein.

The specific qualities of SIHA Pea Protein fining agent:

- Vegan
- GMO-free
- Allergen-free according to regulation (EU) No 1169/2011
- Excellent clarifying and stabilizing properties

Application

SIHA Pea Protein fining agent should be rehydrated in 10 times the quantity of cold water, before adding to the beverage to be treated. 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 beverage 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.

It is highly recommended to determine the required bentonite dosage in a preliminary test.

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 product).

Intended application	Application quantity in lb/1.000 gal (g/hl)
Wine	0.83 – 2.5 (10 – 30)
Flotation	0.42 – 1.67 (5 – 20)
Fruit juice	0.83 – 2.5 (10 – 30)

Combination with bentonite improves the clarification effect and the stability of the clarified juice. Additional combination with silica sol (ratio 1:2.5 to 1:5 SIHA Pea Protein fining agent : Levasil[®] BF30) can improve the result, although this should be tested in a pre-trial.

The following fining sequence is recommended:

1. SIHA Pea Protein fining agent
2. Bentonite

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

An extended stirring time of 30 – 60 minutes after all fining agents have been added will improve the fining result.

For clarification with flotation a previous use of pectinase e.g. SIHAZYM Flot is strongly recommended. The effectiveness should be checked by a pectine test.

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 Pea 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 Pea Protein fining agent is sold under article no. 97.111 and is available in the following package size:

11.02 lb (5 kg)	bucket
44.08 lb (20 kg)	sack

Certified Quality

SIHA Pea 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 Altludersheim, 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

4 Loyang Lane #04-01/02
Singapore 508914
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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