



# Filter aid

## ENOLITE

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### **HIGHLY SELECTED DIATOMACEOUS EARTH**

#### COMPOSITION

Diatomaceous earth

#### GENERAL FEATURES

Aspect: its colour depends on the type of **ENOLITE** (white or pink); the product is odourless and flavourless.

**ENOLITE** is a line of products including a wide range of diatomaceous earths with assorted grain size, designed to satisfy all filtration requirements, from preliminary filtration to ultra-clarifying.

The main features of the product are:

- a well defined and homogeneous grain size for every type of **ENOLITE**, obtained using an air classifier;
- very high purity, containing minimal yielding elements thanks to optimal purification processes and stringent **ESSECO** quality control.

The product is manufactured using sophisticated process management and control methods guaranteeing constantly high quality standards.

The product is completely insoluble.

#### APPLICATIONS AND DOSAGE

<b>APPLICATIONS</b>	<b>PRECOAT DOSAGE (ACCORDING TO FILTER USED)</b>	<b>BODYFEED ENOLITE TYPE</b>	<b>ENOLITE DOSAGE g/hl</b>
Filtering lees, juices; fining very cloudy wine and preserved must	Filtrobril HM	K 5	150
Filtering cloudy wine	Filtrobril HM	K 4	60-90
Clearing hazy wines and clear juices	Filtrobril HS	K 3	50-80
Clarifying already clear white and red wines	Filtrobril HS	K 2	50-80
Aggressive filtration of white wines with fine particle suspensions. Filtration of vinegar	Filtrobril HS	K 1	40-70

#### INSTRUCTIONS FOR USE

**ENOLITE** products can be used in bodyfeed combined with fiber-based precoat or with diatomaceous earth precoat having a similar or different grain size to that used in bodyfeed, depending on the circumstances.

As a precoat, use 300-500g of **ENOLITE** per square meter of filter surface. Disperse the **ENOLITE** directly into the wine.

#### PACKAGING AND STORAGE

20 kg sack (Enolite K2)

25 kg sack (Enolite K1-K3-K4-K5)

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

#### MAIN PHYSICAL-CHEMICAL FEATURES

Moisture (%) < 1



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<b>TYPES OF ENOLITE</b>	<b>K1</b>	<b>K2</b>	<b>K3</b>	<b>K4</b>	<b>K5</b>
Colour	Pink	Pinkish	White	White	White
Permeability (Darcies)	$0,03 \div 0,0$ 5	$0,1 \div 0,2$	$0,95 \div 1,2$ 5	$1,4 \div 2,6$	$5 \div 8$

*These values were measured using both Official and Esseco methods.  
Further information not indicated here will be supplied upon request.*

Product approved for winemaking, in accordance with:  
CE 1493/99