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## **COLD MIX SPARKOLLOID® (Clarifying Agent for Juice)**

Cold Mix Sparkolloid® is a fining agent developed by Scott Laboratories for clarification. It is a blend of polysaccharides in a diatomaceous earth carrier and has a strong positive charge. Cold Mix Sparkolloid® neutralizes the repelling charge of particulate matter allowing aggregation and formation of compact lees. It does not remove desirable color constituents. Cold Mix Sparkolloid® has a synergistic effect with pectic enzymes. Action of both materials is accelerated when the juice is warmed slightly, 50°C (120°F) for approximately 30 min. Care should be taken not to oxidize the juice if elevated temperatures are used. Cold Mix Sparkolloid® should be used to achieve maximum clarity and sparkle at lowest total cost.

Cold Mix Sparkolloid® is G.R.A.S. (Generally Recognized As Safe) and is listed in 26CFR240.1051 (U.S. Wine Regulations) for use up to 4.0#/1000gal.

**Laboratory Trials are highly recommended before use in the winery.**

### **Suggested Lab Procedure:**

1. Make a 3% solution by adding 585ml cold distilled water to ½ oz. Cold Mix Sparkolloid®.
2. Blend with a high-speed mixer until all globules of clarifier have gone into suspension and the mixture is smooth and creamy.
3. Measure 100ml of juice into 3 or more bottles.
4. Add prepared clarifier (step 2) to each of the juice samples in the following amounts (shake or stir vigorously):
  - 1#/1000gal = 0.5ml clarifier
  - 2#/1000gal = 1.0ml clarifier
  - 3#/1000gal = 1.5ml clarifier
5. Set aside for at least 24 hours. Observe clarity and sedimentation to determine the amount of Cold Mix Sparkolloid® to be used. Warming the juice to 50°C (120°F) for a short period will generally accelerate the “breaking” action of Cold Mix Sparkolloid®.



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**Note:** Cold Mix Sparkolloid® contains some filter aid that will not dissolve. These particles will be adequately distributed by constant stirring as the material is being prepared and used.

### **Suggested Winery Addition Procedure:**

1. Use 1-2 gallons of water per pound Cold Mix Sparkolloid®.  
Slowly stir the Cold Mix Sparkolloid® into the water.
2. Agitate the blend with a high-speed mixer until all of the translucent globules of clarifier have been dissolved and the mixture is smooth and creamy.
3. Add the mixture slowly to the juice and thoroughly mix the Cold Mix Sparkolloid® with the entire volume.
4. Let it settle one week or more, depending on the volume of juice involved, then filter, preferably from the top of the tank. Juice generally breaks and forms clear supernatant within 48 hours. Once mixed, and chilled (if the juice has been heated), juice should lie quietly without mixing if natural settling is going to be the only separation method.

**Note:** For **wine clarification**, try Hot Mix Sparkolloid®.

*This information herein is true and accurate to the best of our knowledge, however, this data sheet is not considered as a guarantee expressed or implied, or as a condition of sale of this product.*