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HOT MIX SPARKOLLOID® (Clarifying Agent for Wine)

Hot 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. Hot Mix Sparkolloid® neutralizes the repelling charge of particulate matter allowing aggregation and formation of compact lees. It does not remove desirable color constituents. It is not a cold stabilizing, heat stabilizing or odor removing agent. Hot Mix Sparkolloid® should be used to achieve maximum clarity and sparkle at lowest total cost.

Hot 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. Weigh out 10g Sparkolloid clarifying agent.
2. Make a 2% Solution by heating 413ml distilled water to boiling and stir in 10g of Sparkolloid.
3. Stir frequently, maintaining the mixture at the simmering point, until all the globules of clarifier have gone into suspension and the mixture is smooth and creamy (about 15 minutes).
4. Make up the volume with distilled water. Mix well and hold the solution hot (near boiling) until added to the sample of wine to be clarified.
5. Measure 100ml of wine into 3 or more bottles and label.
6. Add the hot clarifier as prepared above to the wine samples with vigorous shaking or stirring, in the following amounts:
 - 1#/1000gal (12g/hl) = 0.5ml solution
 - 2#/1000gal (24g/hl) = 1.0ml solution
 - 4#/1000gal (48g/hl) = 2.0ml solution
7. Set aside for 24 hours. Observe clarity and sedimentation to determine the amount of Hot Mix Sparkolloid® to be used.

Note: Hot 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.





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Suggested Winery Addition Procedure:

A. Preparation of Hot Mix Sparkolloid®

1. Heat to boiling point, 1-2 gallons of water per pound Hot Mix Sparkolloid® used (8-15L/kg).
Slowly stir in the Hot Mix Sparkolloid®.
2. Maintain temperature above 82°C (180°F), while agitating the mixture constantly until all of the translucent globules of clarifier have been dissolved and the mixture is smooth and creamy (Approximately 20-30 minutes).

B. Addition to Wine

1. While still hot, slowly add the mixture to the wine. This is easily accomplished by pumping into the vortex of a GUTH agitator or by introducing the hot Sparkolloid into the line while pumping over.
2. Let the wine settle one week or more, depending somewhat on the volume of wine involved, then filter, preferably from the top of the tank.

Note: For **juice clarification**, try Cold 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.

