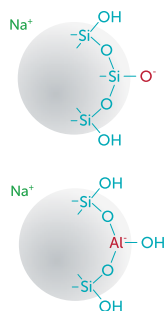


Levasil® BF colloidal silica product range for beverage clarification

In beverage clarification applications, Levasil® BF colloidal silica is used as a functional-processing aid for removing undesirable components from liquids, helping create dens flocs that sediments fast. Levasil® BF products are dedicated for the beverage industry; they are free from organic biocides, selected to adhere to important regulations and standards and optimized for the selected applications.



Product	SiO ₂ (wt%)	Na ₂ O (%)	pH	SSA* (m ² /g)	Shelf life** (month)	Application
Anionic particles - Sodium stabilized						
Levasil® BF24 H	30	0.18	10.0	250	12	must
Levasil® BF36 M	30	0.6	10.1	360	12	beer, juice
Anionic particles - Aluminate modified and sodium stabilized						
Levasil® BF30	30	0.3	9.5	160	18	wine, beer
Levasil® BF36 AM	25	0.6	10.0	360	12	beer

*: specific surface area

** : minimum shelflife from production date. For more details see corresponding Product Data Sheet and Safety Data Sheet.



Regulations and certificates

The recommendations for the various applications are to the best of our knowledge and local regulations may occur and should always be consulted before use in any application. Specific certificates may be given upon request. We have certificates for Kosher and none of our products are in contact with any animal by-products during the production process, directly or indirectly. All products recommended for wine and must applications meets the **International Oenological Codex**.



Wine, must and fruit juice

Levasil® BF colloidal silica are used in combination with gelatin, or other vegan alternatives based on pea or soy, for clarification of wine, must and fruit juices.

Colloidal silica gives a faster flocculation reaction and lower volume of more dense sediments compared to e.g. bentonite. It also reacts with cationic species such as proteins and gelatin reacts with tannins. In the case of normal clarification the colloidal silica is added to the mass prior to the gelatin but if the fining also aims at eliminating tannins the order of addition should be reversed.

Recommended dosage per hectolitre of must/juice

Conditions	Levasil BF (ml)	Gelatin (g)
Mild pressing	100	2 – 5
Medium pressing	100	5 – 10
Tight pressing	100	5 – 15

Recommended dosage per hectolitre of wine

Conditions	Levasil BF (ml)	Gelatin (g)
low polyphenol content	100	2 – 5
moderate/high polyphenol content	100	5 – 10
Young wine	100	5 – 10
Pressed wine	100	5 – 25

Tests are recommended to optimize the dosage

The recommendations given in this leaflet are only to be considered as a good starting point as large variations exist. Laboratory tests are recommended to optimize the dosage to meet your needs.

Beer

In beer production, Levasil® BF colloidal silica is added on its own to improve flocculation. This can be done both for clarifying the wort, where it flocculates cationic species such as proteins, and to enhance flocculation of the yeast after fermentation. The formed flocs sediment fast and form a compact sediment resulting in increased productivity.

When used in beer production colloidal silica may be added at different stages:

1. To the wort after completion of the boiling process
2. Directly upon entering the whirlpool
3. Addition to the beer stream during transfer from fermentation to maturation tank.

For best result Levasil should be added in-line to the moving beer stream during transfer from fermentation to achieve compact flocs and an effective flocculation. The beer should preferably have a temperature of 0-8 °C.

Recommended dosage per hectolitre of beer

Conditions	Product	Dosage (ml)
Treatment of wort	Levasil® BF36 M	15 – 50
Treatment after fermentation	Levasil® BF36 AM	20 – 80

All information concerning this product and/or suggestions for handling and use contained herein are offered in good faith and are believed to be reliable. Nouryon, however, makes no warranty as to accuracy and/or sufficiency of such information and/or suggestions, as to the product's merchantability or fitness for any particular purpose, or that any suggested use will not infringe any patent. Nouryon does not accept any liability whatsoever arising out of the use of or reliance on this information, or out of the use or the performance of the product. Nothing contained herein shall be construed as granting or extending any license under any patent. Customer must determine for himself, by preliminary tests or otherwise, the suitability of this product for his purposes. The information contained herein supersedes all previously issued information on the subject matter covered. The customer may forward, distribute, and/or photocopy this document only if unaltered and complete, including all of its headers and footers, and should refrain from any unauthorized use. Don't copy this document to a website.

Nouryon is a global, specialty chemicals leader. Markets and consumers worldwide rely on our essential solutions to manufacture everyday products, such as personal care, cleaning goods, paints and coatings, agriculture and food, pharmaceuticals, and building products. Furthermore, the dedication of more than 8,200 employees with a shared commitment to our customers, business growth, safety, sustainability, and innovation has resulted in a consistently strong financial performance. We operate in over 80 countries around the world with a portfolio of industry-leading brands.

Contact us directly for detailed product information and sample request
website | nouryon.com/markets/food-applications
e-mail | food.additives@nouryon.com

Levasil® is a registered trademark in several countries worldwide.
© 2026 Nouryon Chemicals B.V. All rights reserved.