

## **TECHNICAL DATA SHEET**

## **PURE CELLULOSE**

#### **DESCRIPTION**

Homogeneous blend of bleached alpha-cellulose fibers of particular purity. Recommended as a filter aid in food, brewing, oenological and basic pharmaceutical industries. It can replace filtration adjuvants, filter cakes can be incinerated, or converted into agricultural amendment.

#### **FILTRATION**

Pure Cellulose is recommended for very fine filtrations or in partial preventive dispersion in the must before proceeding to alluvial filtration.

#### **CHEMICAL-PHYSICAL CHARACTERISTICS**

Total Cellulose Content approx. 99.5%

Of which Total Alpha-cellulose Content approx. 90%

Maximum Determinable Total Ash 0.3%

Mixed fiber groups 3

Apparent density approx. 140/175 g/l

pH suspension 6 +/- 1

Appearance powder

Color white 97%

Fiber distribution curve:

Sieve opening in microns 32 100 200

Residue in % 25 5 0

### **METHODS AND DOSAGE**

From 200 to 400 g/m<sup>2</sup> as precoat. To obtain a layer one millimeter thick on one square meter of surface at approximately 5 Atm pressure requires a dose of approximately  $430 \text{ g/m}^2$ . From 100 to 300 g/cubic meter in continuous alluvial filtration.

#### **FOOD OILS**

In the field of extra-virgin olive oil filtration, it is an indispensable aid for retaining moisture from vegetation water and for providing brilliance for bottling.

In fact, regular use of this product allows considerable savings in case of possible filtration with cellulose-based cartridges.

DATA: The data indicated here may undergo slight variations as these are natural fibers.

### **PACKAGING**

20 kg bags.



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#### **STORAGE**

<u>Unopened package</u>: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

#### **HAZARDS**

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.