

Radicel

Cellulose as a filtration aid.

FEATURES

Radicel is a filtration aid from pure cellulose. It is a chemically inert substrate that is insoluble in food liquids.

Thanks to the pre-treatment, Radicel acquires a high adsorption capacity, resulting in the cellulose suitable for the formation of homogeneous pre-layers in filter beds. It allows greater efficiency in filtration, as well as a high capacity for retention in depth, due to the complex network it forms. It has great resistance to pressure shocks thanks to its high elasticity, especially when working on filters with vertical plates.

APPLICATION

In the leak of:

- Liquids from the food industry: wines, musts, juices, beers, ciders and others.
- Liquids from other industries: chemical, pharmaceutical, etc., acting as a support for the pre-coat to the filter cloths.

Due to its special manufacturing process, it achieves perfect wetting after mixing with diatomaceous earths, and therefore, a totally homogeneous filter layer.

COMPOSITION

100% cellulose.

DOSAGE

10-25% of the total volume of the precoat.

HOW TO USE

Incorporate mixed with Radifil diatomaceous earths into the preparation of the pre-coat.

Once filtration is complete, the formed pre-layer separates without difficulty from the filter plates or supports, thus facilitating filter cleaning, even in self-discharge filters.

PHYSICAL APPEARANCE

Radicel 150 and 200: White powder.

Radicel 2000: White fibers.

PRESENTATION

Radicel 150: 20 kg bags. 800 kg pallets.

Radicel 200: 10 kg bags. 640 kg pallets.

Radicel 2000: 10 kg bags. 300 kg pallets.

PHYSICOCHEMICAL PROPERTIES

	EP 281 (rev.7)	EP 034 (rev.7)	EP 284 (rev.4)
Radicel	150	200	2000
pH (10%)	5.0 – 7.5	5.0 – 7.5	5.0 – 7.5
Humidity [%]	< 7	< 7	< 7
Ashes [%]	< 0.5	< 0.5	< 0.5
Hg [mg/kg]	< 1	< 1	< 1
As [mg/kg]	< 2	< 2	< 2
Cd [mg/kg]	< 1	< 1	< 1
Pb [mg/kg]	< 2	< 2	< 2
Average fiber length [µm]	50 - 100	150	800
Dry volume [ml/50g]	140 -165	200 – 230	400 - 500
Granulometry > 420 µm [%]	< 0.5	0	< 30.5
Granulometry < 150 µm [%]	> 95	> 95	< 40.5
Granulometry < 75 µm [%]	> 80	> 55	< 20.5

HOW TO STORE

Store in the original container, in a cool and dry place, free of odors. Once opened, it should be used as soon as possible.

Optimal consumption date: 2 years.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments.