

# DIATOMYL P00, P0, P2, P4, P5 et P6

*Filtration aids (Activated Diatoms).*

*Qualified for the filtration of products for direct human consumption in the field of the regulated use in œnology.  
In compliance with the regulation (EU) n° 2019/934 and with the Food Chemical Codex (FCC).*

## Physical characteristics

	P00	P0	P2	P4	P5	P6
Color	White	White	White	Pink	Pink	Pink-Brown
Permeability (darcies)	4,50 ± 1,0	3,15 ± 0,5	1,20 ± 0,25	0,20 ± 0,12	0,08 ± 0,03	0,05 ± 0,02
Max humid density (g/L)	411	385	390	432	390	385
Average humid density (g/L)	381	370	359	352	314	333

## Standard Analysis (Average values)

	P00	P0	P2	P4	P5	P6
SiO <sub>2</sub> (%)	91,10	91,10	91,70	89,80	92,80	92,80
Al <sub>2</sub> O <sub>3</sub> (%)	3,03	3,03	2,78	3,76	3,19	3,19
Fe <sub>2</sub> O <sub>3</sub> (%)	1,59	1,59	1,81	1,84	1,73	1,73
TiO <sub>2</sub> (%)	0,47	0,47	0,44	0,63	0,51	0,51
CaO (%)	0,46	0,46	0,43	0,50	0,47	0,47
MgO (%)	0,32	0,32	0,31	0,35	0,27	0,27
Na <sub>2</sub> O (%)	2,30	2,30	2,09	1,88	0,22	0,22
K <sub>2</sub> O (%)	0,23	0,23	0,37	0,18	0,14	0,14
Loss in fire (%)	0,20	0,20	0,20	0,50	0,30	0,30

## Chemical analysis

Humidity .....	< 1 %
pH at 10 %	
Pink diatoms .....	5 to 7,5
White diatoms .....	6 to 10,5
Soluble in diluted acids .....	< 2 %
Iron .....	< 300 ppm
Lead .....	< 5 ppm
Mercury .....	< 1 ppm
Arsenic .....	< 3 ppm



## Particles size (Average values)

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	P00	P0	P2	P4	P5	P6
Retention > 600 µmesh (%)	trace	trace	trace	trace	trace	trace
Retention >106 µmesh (%)	26	14,5	6,1	2,4	3,5	4,0
Retention < 45 µmesh (%)	55	40	25	10	10	10,5
10% of particles inf. (µm)	20,6	16,9	11,8	9	8,7	5,3
50% of particles inf. (µm)	65,45	50,2	32,6	22,4	22,7	8,1
90% of particles inf. (µm)	172,4	124,2	84,2	56	58,9	48,9

## Oenological use, beverage industrie, brine

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Properties:

Used for filtration of must, juice lees, wine lees, , filter presses, rotative filters.

Suitable for filtration of beverages, fruit juice and cheese brines.

## Storage recommendation

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Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.

Optimal date of use (not opened bag) : 4 years.

## Packaging

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25 kg bags



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