

TECHNICAL DATA SHEET

PERL 2 – PERL 4 – PERL 6 PERL 8 – PERL 10 – PERL 15

Filter aid (Perlite expanded). Suitable for beverage filtration.
In compliance with the regulation (EU) n° 2019/934 and with the Food Chemical Codex (FCC).

Typical physical characteristics

Aspect	white powder					
pH (suspension at 10%)	7 env.					
Permeability (darcies)	<u>PERL 2</u>	<u>PERL 4</u>	<u>PERL 6</u>	<u>PERL 8</u>	<u>PERL 10</u>	<u>PERL 15</u>
Cake density (g/l)	0,33	0,2	0,7	1,6	3,2	4,9
	360	265	240	190	164	140

Chemical Analysis

(% of weight)	<u>PERL 2</u>	<u>PERL 4</u>	<u>PERL 6</u>	<u>PERL 8</u>	<u>PERL 10</u>	<u>PERL 15</u>
SiO ₂		76,0				
Al ₂ O ₃		12,9				
Fe ₂ O ₃		0,8				
TiO ₂		0,1				
CaO		0,8				
MgO		0,2				
Na ₂ O		3,5				
K ₂ O		4,6				

Oenological Use

Properties: used for the filtrations of wines, musts and lees with DE, vacuum or press filters.

Storage recommendation

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

	<u>PERL 2</u>	<u>PERL 4</u>	<u>PERL 6</u>	<u>PERL 8</u>	<u>PERL 10</u>	<u>PERL 15</u>
Bags of:	25kg	15kg	18 et 25kg	15kg	20kg	20kg
Big bag of:	/	/	/	200-400kg	175-375kg	/

Mis en forme : Police :Bliss 2 Regular, Couleur de police :
Couleur personnalisée(RVB(59;56;56))



LAFFORT – CS 61 611 - 33072 BORDEAUX CEDEX - FRANCE
Tél. : +33 (0)5 56 86 53 04 - Fax : +33 (0)5 56 86 30 50
www.laffort.com

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