DIATOMITE SUPERCEL

Diatomite Supercel is a mineral of vegetable origin and is formed as a result of a large number of fossil diatoms accumulating. It is light, porous and has a unique honeycomb structure which facilitates filtration. Diatomite is inherently stable and uncontaminated by most trace elements. It is inert and insoluble in most liquids. This makes it is ideal for use by processors which have very high purity requirements such as food, beverages and pharmaceuticals.

COMMON APPLICATIONS

- Pharmaceuticals
- Beverages
- Cane Sugar
- Dairy Products
- Fruit and Vegetable Juices
- Gelatin
- Glucose
- Industrial Waste
- Inorganic Chemicals
- Organic Chemicals
- Vegetable Oils
- Water Process
- Dyes

Specifications of Diatomite Supercel

Spec.	Grade 918	Grade 920	Grade 540	Grade 535	Grade 525	Grade Beverages
Colour	White	White	White	White	White	White
Texture	Amorphous	Amorphous	Amorphous	Amorphous	Amorphous	Amorphous
Specific Gravity	2.35	2.35	2.15	2.15	2.15	2.15
Dry Loose Density/gm/cc	0.36 to 0.40	0.20 to 0.40	0.16 to 0.20	0.22 to 0.24	0.20 to 0.22	0.16 to 0.18
Water abosorption % weight of diaotomites Supercel	80 to 85	120 to 150	120 to 150	90 to 120	100 to 130	120 to 150
% Water as shipped	0.3	0.3	0.3 to 0.5	0.3 to 0.5	0.3 to 0.5	0.3 to 0.5
Flow rate with H20 at 1kg/min/sq.mtr Pressure	60 to 65 litre	80 to 85 litre	85 to 100 litre	83 to 100 litre	70 to 90 litre	85 to 100 litre
Mesh Size (Air Classified)	200	200	325	325	325	325

Chemical Composition

Spec.	Grade 918	Grade 920	Grade 540	Grade 535	Grade 525	Grade Beverages

SiO_2 %	99 to 96	88 to 92	86 to 92	90 to 92	88 to 92	88 to 92
$Al2O_2O_2$	4 to7	4 to7	4 to7	4 to7	4 to7	4 to7
Fe_3O_2%	0.35	0.35	0.35	0.35	0.35	0.35
Cao%	Traces	Traces	Traces	Traces	Traces	Traces
Na_2O%	Traces	Traces	1 to 1.5	1 to 1.5	1 to 1.5	1 to 1.5
K_2O%	0.1 to 0.5	0.1 to 0.6	0.1 to 1.5	0.1 to 1.5	0.1 to 1.5	0.1 to 1.5
Loose on % lgnitation at 1000°C	Max 0.5	0.5	0.5	0.5	0.5	0.5
pH	6.5 to 8.0	6.5 to 8.0	6.5 to 8.0	6.5 to 8.0	6.5 to 8.0	6.5 to 8.0