

BENTONITE POWDER

Calcium bentonite powder

DESCRIPTION

Calcium bentonite powder is characterized by high dispersion speed and compact deposit formation while respecting the organoleptic characteristics of wines. The high quality of the bentonite used ensures complete deproteinization and protein stabilization.

Bentonite powder is also characterized by high reducing power towards riboflavin.

Characteristics		Result
Montmorillonite	%	80
Swelling in H ₂ O	ml/2g	10
Humidity	%	10-12
Granulometry residue on 75 µm	%	Max 5

	Typical Soluble metals in tartaric acid 1%	
Na	g/100 g	0,50
Fe	ppm	150
Ca	g/100 g	0,16

APPLICATION

Bentonite powder finds application in deproteinizing and clarifying treatment of musts and wines. The preparation speed is particularly advantageous in the processing phases of musts and wines, in cases where work organization represents a critical point for the winery.

INSTRUCTIONS FOR USE

- Disperse from a minimum of 30 to a maximum of 200 g/hl of bentonite in cold water (ratio 1:10 or 1:15) with vigorous stirring, until obtaining a homogeneous suspension.
- Let the solution swell for about 5 hours, stirring occasionally until formation of a homogeneous gel.
- Stir and add to the mass to be treated during closed pump-over using a dosing pump or venturi tube.

Last but fundamental precaution to follow is the temperature at which to perform protein stabilization: at 15°C the deproteinizing effect is maximum but if you want more compact lees you must lower the temperature, the ideal is to extend the sedimentation waiting time and maintain temperature between 13 and 15°C.

PACKAGING

Product packaged in 1 and 25 Kg bags.

STORAGE

Closed package: 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.

Open 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 enological use, for professional use only.