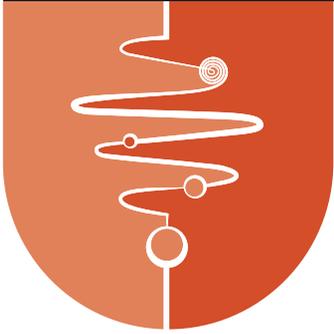


CHIARIFICANTI



# FLOTTOBENT®

SPECIFIC BENTONITE FOR FLOTATION



## COMPOSITION

Extremely pure activated bentonite.



## CHARACTERISTICS

FLOTTOBENT® is a natural, activated bentonite suitable for flotation clarification processes.

It is an odourless, white/beige powdery product composed of extremely pure choice montmorillonites.

The sodium activation process gives FLOTTOBENT® a notable reswelling power; furthermore, the product has been finely made to ensure that it is easily dispersed in water, without forming lumps.

Thanks to its chemical-physical characteristics, the product is ideal in forming a generally hydrophilic floc which is ideal for separation by flotation.

The product also has a strong deproteinizing power (OIV method) and is therefore recommended in clarification treatments for stabilizing wines, vinegar and fruit juices.



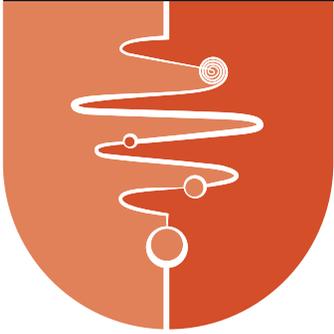
## APPLICATIONS

FLOTTOBENT® is mainly used for clarifying musts and fruit juices by flotation.

FLOTTOBENT® can also be used in traditional must and wine clarification processes thanks to its ideal clarifying power.

**When using FLOTTOBENT® please comply with the relative legal regulation in force.**

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## DIRECTIONS FOR USE

Dissolve FLOTTOBENT in water (ratio 1:10-15) and stir continuously; leave to swell for a few hours then add to the product to be treated, mixing in evenly. For continuous flotation processes, it is recommended to dose FLOTTOBENT® "on-line" using suitable proportional systems (DOSACOM® and EASYFLOAT).



## DOSAGE

From 30 to 60 g/hL in musts to be clarified by flotation. From 30 to 150 g/hL in traditional must, wine and fruit juice clarification processes. To obtain the correct protein stabilization and the desired clarifying effect, it is recommended to conduct laboratory tests (e.g. the BENTOTEST for checking protein stability, or, even better, PROTEOTEST® made by our R&D department) in order to determine the ideal dosage to be used.



## PACKAGING

25 kg bags.



## STORAGE

Keep in a cool, dry place. Close open packs securely.



## HAZARD

Based on the current European regulations the product is classified: not hazardous.