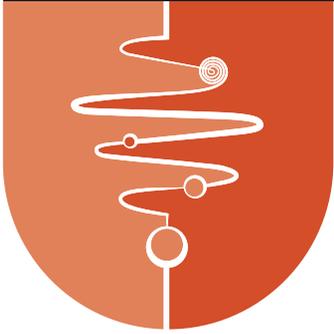


CHIARIFICANTI



# PLUSGRAN®

**ACTIVATED GRANULAR BENTONITE  
WITH HIGH DEPROTEINIZING POWER**

## COMPOSITION



Activated sodic granulated bentonite.

## CHARACTERISTICS



PLUSGRAN® is a bentonite selected among the best montmorillonite minerals extracted from deposits in the Mediterranean area.

After activation, PLUSGRAN® is granulated using a process which increases the activation capacity of the bentonite and reduces the times required for rehydration capable of ensuring the maximum effectiveness of the product. The size of the granules is such as to permit the regular absorption of water by the product without provoking the formation of insoluble masses.

The characteristics of the mineral and the activation process give a bentonite with marked deproteinizing capacity (OIV test), for this characteristic it's recommended as a clarifier in the final stabilizing phase of vinification.

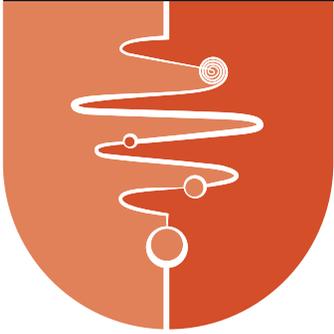
## APPLICATIONS



PLUSGRAN® is mainly used for clarifying wines, musts, vinegars and fruit juices, for a quick clarification. The use of PLUSGRAN® is particularly indicated in wines before bottling, during the final stabilizing clarification of wines before bottling. In particular, the use of PLUSGRAN® is recommended to remove protein excesses which can give rise to precipitation in the bottle. In this case we suggest to make some laboratory tests in order to find out the proper dosage of PLUSGRAN®.

**When using PLUSGRAN® comply with the relative legal regulations in force.**

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## DIRECTIONS FOR USE

Dissolve PLUSGRAN® in water in a ratio of 1:15-20, stirring continuously; leave to swell for a few hours (3-4 at least). Then add it to the wine to treat and stir thoroughly. When clarification is carried out using other products of a protein nature (e.g., gelatin, etc.) the bentonite-based treatment should be carried out last in chronological order. You have the best results during clarification with the "online" dosage system like DOSACOM® by JU.CLAS..



## DOSAGE

From 50 to 150 g/hl for clarification of juices and vinegar;  
from 30 to 60 g/hl for clarifying musts and young wines;  
from 5 to 80 g/hl for clarifying white and red wines. To determine the optimal dose to use to ensure protein stability and the desired clarifying effect, appropriate laboratory tests should be carried out: Q.F.T.® to check the filterability index, BENTOTEST or even better PROTEOTEST® (specific test that reproduces the enological conditions).



## PACKAGING

1 kg and 25 kg bags.



## STORAGE

Store in a cool dry place. Reseal open bags carefully.



## HAZARD

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