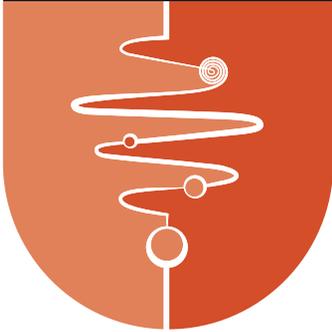


CHIARIFICANTI



# PLUSGRAN® GEL

**ACTIVATED GRANULATED BENTONITE  
WITH HIGH DEPROTEINIZING POWER**

## COMPOSITION



Sodic activated bentonite in granules.

## CHARACTERISTICS



PLUSGRAN® GEL is a bentonite selected from the best minerals extracted from American deposits. The characteristics of this montmorillonitic mineral, together with the exclusive production process used, give a bentonite with a strong reactivity towards proteins. PLUSGRAN® GEL has more than 70% deproteinizing power. Thanks to this feature, it can be used at very low doses as a clarifier. PLUSGRAN® GEL is granulated with a process which increases its reactivity and reduces rehydration time. Granule size is homogeneous which makes water absorption optimal and therefore avoids the formation of lumps during swelling.

Microelements release and inert insoluble element content are insignificant: Vason quality control tests have found it to be one of the best bentonites in the market.

## APPLICATIONS



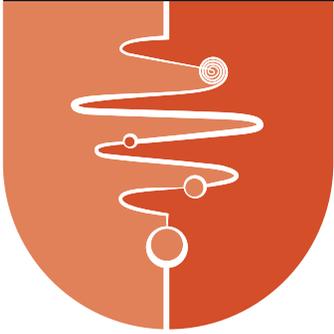
The use of PLUSGRAN® GEL is particularly recommended for stabilizing clarification of wines: excellent to remove protein excesses which can give precipitations in the bottle.

With a great clarifying power, it is suitable also for those clarifications which require good compaction and a good yield in filtrations processes that can be checked with Q.F.T®, device by Juclas that gives the filterability index of the product treated.

PLUSGRAN® GEL is mainly used for clarifying wines, musts, vinegars and fruit juices. It is interesting for its inactivation activity towards oxidasic enzymes.

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

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## DIRECTIONS FOR USE

Dissolve PLUSGRAN<sup>®</sup> GEL in water in a ratio of 1:20, mixing continuously; let it soak for few hours (at least 3-4, but after two hours its deproteinizing activity is already effective). Then add it to the wine and mix thoroughly.

When clarification is carried out using other protein-based products the bentonite treatment should be performed as last. You have the best results during clarification with the "online" dosage system like DOSACOM<sup>®</sup> by JU.CL.A.S..



## DOSAGE

From 40 to 120 g/hl for clarifying juices and vinegar

From 15-30 g/hL for clarifying must or young wines

From 5-30 g/hl for clarifying white and red wines

To determine the optimal dose to ensure protein stability, appropriate laboratory trials should be carried out such as BENTOTEST or PROTEOTEST<sup>®</sup>, the specific test that reproduces oenological conditions.



## PACKAGING

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.