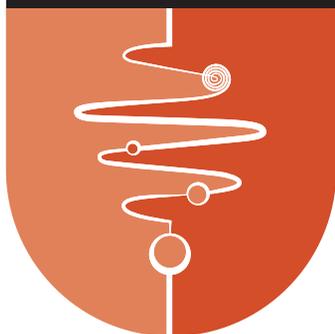


CHIARIFICANTI



# PLUSGRAN® JUICE KAPPA

GRANULAR ACTIVATED BENTONITE



## COMPOSITION

Activated potassium granulated bentonite.



## CHARACTERISTICS

PLUSGRAN® JUICE KAPPA is a bentonite selected from the best montmorillonite minerals extracted from the Mediterranean area. The characteristics of the mineral and the activation process allow an activated potassic bentonite to be obtained which avoids the release of sodium; this characteristic indicates its use as a clarifier for fruit juices.

PLUSGRAN® JUICE K after activation is granulated with a process that increases the activation capacity of the bentonite and reduces the times required for rehydration thus ensuring the maximum effectiveness of the product. The sizes of the granules are such as to permit the regular absorption of water by the product without causing the formation of insoluble masses.

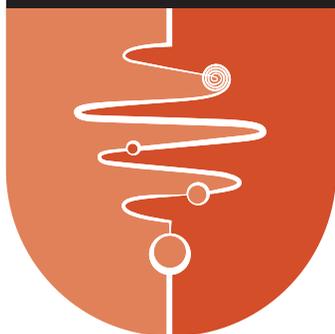


## APPLICATIONS

PLUSGRAN® JUICE KAPPA is mainly used for clarifying fruit juices, wines, musts and vinegars. The use of PLUSGRAN® JUICE KAPPA is particularly indicated in the stabilizing clarification of fruit juices. In particular, the use of PLUSGRAN® JUICE KAPPA is recommended to remove of protein excesses which can cause precipitation in juices.

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

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## DIRECTIONS FOR USE

Dissolve PLUSGRAN® JUICE KAPPA in water ratio 1:15-20, stirring continuously; leave to swell for a few hours (3-4 at least). Then add it to the mass to treat and stir carefully. When clarification is carried out using other products of protein origin (e.g. gelatin and caseinate) the bentonite-based treatment should be carried out last in chronological order.



## DOSAGE

50-150 g/hL for clarification of juices and vinegar;  
30-60 g/hL for clarification of must and young wines;  
5-80 g/hL for clarification of white and red wines.  
To determine the optimal dosage to ensure protein stability and the desired clarifying effect, appropriate laboratory tests should be carried out: PROTEOTEST® for protein stability and QFT® for the filterability index.



## PACKAGING

25 kg bags.



## STORAGE

Store in a cool dry place and free of odors. Reseal open bags carefully.



## HAZARD

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