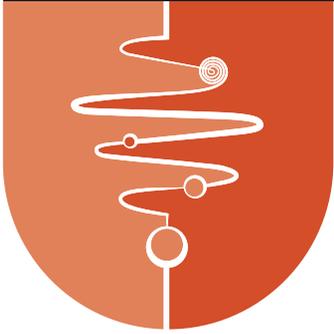


CHIARIFICANTI



V BENTONITE

ACTIVATED SODIC BENTONITE



COMPOSITION

Very pure activated bentonite.



CHARACTERISTICS

V BENTONITE is a highly purified sodic bentonite selected from the best and very pure montmorillonite minerals, suitable for the processes of clarification by settling. It looks like powder, has a whitish colour and is odourless. The sodic activation process provides a bentonite with a good deproteinizing and swelling capacity; the grinding process is such as to permit the regular absorption in water without insoluble lumps. The product, during clarification, settles forming a compact sediment.

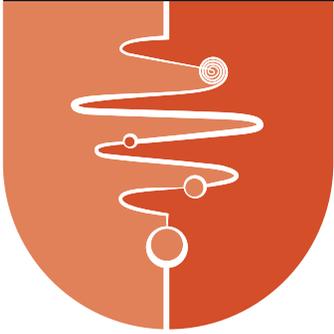


APPLICATIONS

V BENTONITE is mainly used in traditional clarification processes of wines and musts because it has a strong clarifying activity. Its medium-high protein removal activity (OIV method) is also recommended for the stabilizing clarifications of wine, vinegar and fruit juices with protein instability.

When using V BENTONITE comply with the relative legal regulations in force.

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DIRECTIONS FOR USE

Dissolve V BENTONITE in water in a ratio of 1:10-15, stirring continuously; leave to swell for a few hours. Then add it to the wine to treat and homogenize thoroughly. In case of combined treatments with other clarifying agents of protein origin (i.e. gelatin, etc.) it is advisable to proceed with the treatment with V BENTONITE at last in order of time. In general, to improve the results of a clarification we suggest the "online" dosing systems like for example DOSACOM® by JU.CLAS.



DOSAGE

From 30 to 60 g/hl for clarification of musts and young wines; from 30 to 150 g/hl for clarification of musts, wines and fruit juices. To have the right protein stabilization and the desired clarifying effect appropriate laboratory trials should be carried out (for example BENTOTEST for assessing protein stability or, even better, PROTEOTEST® made from our R&D department) in order to find out the most appropriate dosage.



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.