

Bentonite Compact Due

SODIUM-CALCIUM BENTONITE

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

In fruit juices

BENTONITE COMPACT 2 is particularly indicated for the fining treatment of fruit juices.

The treatment with BENTONITE COMPACT 2 results in juices definitely more stable to cloudiness and haze phenomena.

One important peculiarity related to the fruit juice treatments is its relatively low contents in sodium compared to other bentonites.

The excellent quality of the raw materials chosen for BENTONITE COMPACT 2 preserve the treated product from acquiring anomalous odours or bad flavors.

Fining of grape juices and wines

In the treatment of grape juices and wines, BENTONITE COMPACT 2 shows a good absorption capacity towards proteins and oxidizing enzymes. The flocculation resulting from its coagulation with other substances will cause the dragging and sedimentation of the colloidal materials present, which are the main cause of turbidity in grape juices and wines.

For these reasons BENTONITE COMPACT 2 can grant an excellent clearness but also a better colloidal stability to the treated products.

Composition

Activated bentonite (E 558)

Characteristics

Appearance: powder.

Color: gray-beige

Average moisture: < 10%

Calcination loss: 4,5-5,5%

pH (2%): 9,0-10,0

SiO₂: 71,5%

Al₂O₃: 11,5%

Fe₂O₃: 1,8%

CaO: 1,6%

MgO: 0,85%

Na₂O: 0,8%

K₂O: 1,6%

Pb: < 6 ppm

Doses

Up to 2000 g/1000 liters in fruit juices

700-1500 g/1000 liters in grape juice, young wines and vinegars.

400-1000 g/1000 liters in rested wines.

Instructions for use

Dissolve BENTONITE COMPACT 2 in cold water (ratio 1:10). Allow 8 to 12 hours for hydration, homogenize the solution and add it to the mass.

Storage

If it is kept dry and sealed in its original packing, the product preserves its original characteristics for several years

Notice

The addition of BENTONITE COMPACT 2 must follow a possible enzymes treatment by a period of time equal or longer than the contact time suggested for the enzyme treatment itself.

Package

Code 112850 - 25 kg bag



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