



BlancoBent UF

Highly pure powder bentonite for crossflow filter systems

Product description

Due to the fineness of the bentonite and the absence of particles > 100 µm this bentonite does not cause any abrasive wear to crossflow membranes. Owing to the defined particle-size distribution, it is excellently suitable for direct dosing into hollow fibre membranes. In this way, clarification and stabilisation need only one process step. Purity and high protein adsorbency reduce the dosage in comparison to conventional bentonites.

Application fields for BlancoBent UF are:

- stabilization against proteinaceous and colloidal cloudiness in beverages
- filtration and stabilisation in one process step
- reduced bentonite dosage in comparison to conventional bentonites

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

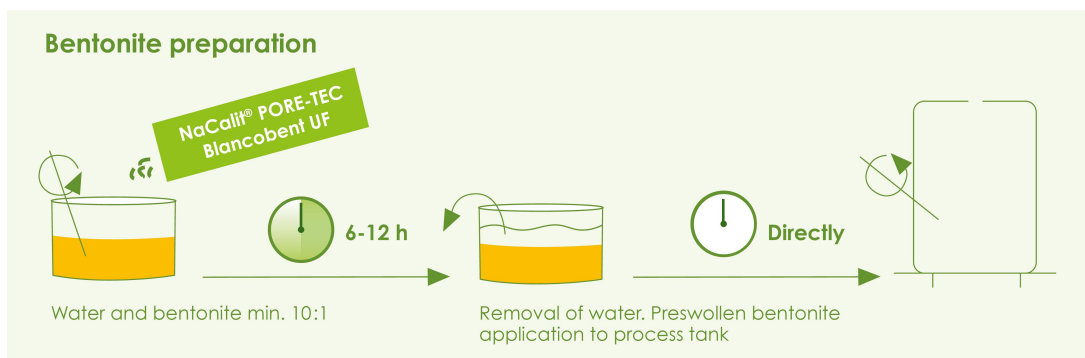
Dosage

Depending on intended effect, it is advisable to determine exact dosages for the respective medium by pre-tests. The stabilizing and clarification effect results from pH-value, temperature and turbidity of the treated beverage.

Typical dosage are:

| Product | Dosage [g/100 L] |
|------------------|---------------------|
| Apple juice | 35 - 75 |
| Soft berry juice | 100 - 250 |
| Cider | 35 - 150 |
| Must | 50 -150 |
| Wine | 20 -200 |

Slowly strew BlancoBent UF into an 8 – 12-fold water amount under constant stirring and swell for minimum 6 - 12 hours. Prior to application check prepared suspension for off-flavour. Dilute the pre-swollen suspension with beverage before use and agitate proper.



Storage

Bentonite is very sensitive to odour and moisture. Therefore, product must protect against off-flavour and moisture. Protect from moisture and foreign odours. Reseal opened packagings immediately airtight. For improper storage and application, liability is excluded.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

ERBSLÖH
Fortschritt macht Zukunft®