



CaGranulat

Calcium-bentonite granulated

Product description

CaGranulat is a granulated calcium bentonite for stabilization of juice, grape must and wine by adsorption of haze forming proteins and other colloids. In case of a combined treatment with silica sol and protein based fining agent the clarification is supported by enhanced flocculation. Furthermore, the treatment has a positive impact on the sensorial value of beverages and wines due to a limited polyphenol adsorption.

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 dosages are:

Product	Dosage [g/100 L]
Apple juice	80 - 200
Soft berry juice	100 - 250
Cider	50 - 250
Grape juice	50 - 200
Wine	50 - 200

Slowly add CaGranulat into a 5 - 10fold water amount under constant stirring and swell for minimum 4 - 8 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.