

GranuBent PORE-TEC

Sodium-bentonite granulated with PORE-TEChnology

Product description

GranuBent ^{PORE-TEC} is a granuled nearly dust free sodium-bentonite with highest purity requirements for stabilization of juice, vinegar 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. Granuled by PORE-TECnology. 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	35 - 75
Soft berry juice	50 - 150
Cider	20 - 100
Vinegar	40 - 150
Wine	20 - 100

Slowly strew GranuBent ^{PORE-TEC} into a 10 - 12fold water amount under constant stirring and swell for minimum 4 - 8 hours, preferably for 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.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 007 – 04/2023 JM – printed 11.04.2023