



Product description

NaCalit® PORE-TEC is the granulated sodium-calcium bentonite for premium beverage technology quality requirements. Fruit juices, grape must and wine are stabilised by adsorbing proteins and other colloids responsible for turbidity. Clarification is aided by flocculation as part of a combined treatment with colloidal silica and fining agents which contain proteins. Tannins and other components which are detrimental to a beverage's sensory qualities are also adsorbed to a limited extent.

NaCalit® PORE-TEC is particularly characterised by the following properties:

- Easier to wet and create a suspension as a result of PORE-TEchnology
- More thorough and selective protein and colloid adsorption
- Powerful clarifying effect, even in problematic cases and high pH values

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

Dosage

We recommend that you ascertain the dosage required to achieve the intended effect through a preliminary test. The amount required and the clarifying effect depend on pH value, temperature, and degree of turbidity of the beverage to be treated.

Guide doses are:

Product	Dosage [g/100 L]
Apple juice	50-150
Coloured juices	100-250
Fruit wine	50-150
Grape must	50-150
Wine	50-200

NaCalit® PORE-TEC is sprinkled over 5 - 10 times the volume of water, stirred slowly and left to prime for at least 4-6 hours, preferably for 12 hours. Before use, the suspension should always be checked to ensure an untainted odour. Before use, the primed suspension is diluted with the beverage, which it is to clarify, then added and mixed in thoroughly.

Storage

Bentonite is very prone to absorption of odours and moisture. This is why the product must always be protected against taint and moisture. Packs which have been opened should be immediately hermetically sealed. No liability can be accepted for improper storage and use.