



SodiBent Supra

Sodium bentonite for stabilisation and clarification

Product description

SodiBent Supra is a natural, finely milled sodium-bentonite powder obtained from a particularly pure mine. SodiBent Supra causes clarification, protein reduction and stabilisation in wine, juice, beer and vinegar. SodiBent Supra's high swelling ability causes very intensive flocculation, has a particularly high level of protein adsorption and improves the beverage's filterability at the same time.

Bentonite that swells a lot with a low proportion of alkaline or alkaline earth ions is used in beer. These alkaline bentonites are mainly used to improve beer's stability, as they also have a high adsorptive ability as a result of their high swelling ability. Bentonite's nitrogen adsorption includes all protein fractions, but mainly medium to macromolecular proteins.

Bentonite's adsorption includes all protein fractions, but mainly medium to macromolecular proteins. SodiBent Supra removes both polyphenols and proteins which, in combination with tannins, can also be responsible for chill haze.

Permitted according to EU Commission Regulation no. EC 2019/934 and according to section 9(6) of the German Provisional Beer Act (BierG). Complies with the provisions of the German Purity Law. The user must check compliance with local regulations. Laboratory tested for purity and quality.

Dosage and use

Trials should be carried out to determine the exact application rate. Dosages exceeding 100 g/100 L are not recommended for beer, as it may impair the foam.

The following guidelines generally apply:

Product	Dosage
Wine	40 - 120 g/100 L
Juice	50 - 100 g/100 L
Beer	20 - 80 g/100 L
Vinegar	50 - 200 g/100 L

With priming

SodiBent Supra is slowly added to 10 to 12 times the volume of water, stirring constantly, to prime.

Application in wine and juice

The suspension is stirred again thoroughly after standing for 30-60 minutes. It should then be left to prime for at least six hours. Before use the suspension should always be checked to ensure an untainted odour. It can then be stirred again and added direct to the beverage.

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.

Application in beer

The priming time should be at least four hours. The batch can be produced using cold water (distilled), hot water (> 80 °C) or beer. When using water, it should be taken into consideration that heavy dilution may reduce the original wort.

Dosing takes place in the storage cellar only. Bentonite's effectiveness depends on the sedimentation speed. This is approx. 2–3 m/day.

Ideally the storage time is five days or longer. If stored for a shorter period, trials should be conducted, as bentonite that has not sedimented can reduce the subsequent filtration standing time.

Use of a centrifuge before filtration can have a positive effect.

It can also be mixed by pumping over the batch.