

BentoTest

According to Dr L. Jakob Quick test to determine the quantity of bentonite for wine and sweet must

Product description

Unstable proteins can cause turbidity in the finished beverage. They can be precipitated using the BentoTest reagent and the quantity of bentonite required for fining determined with a preliminary test.

Preliminary determination test

The following **preliminary test** is conducted to ascertain whether the beverage under investigation requires fining: one part BentoTest reagent is added to 10 parts blank filtered wine (room temperature!). The addition of one part reagent to 10 parts is only a rough guide. In practical terms one should always take the total volume of beverage in the flask (approx. 50 mL) as a basis and add approx. 5 ml BentoTest reagent. Turbidity will occur in wines which need treatment with bentonite. A visual assessment of the turbidity allows a rough estimate of the quantity of bentonite required.

Slight turbidity:	50 to 100 g bentonite per 100 L wine
Moderate turbidity:	100 to 250 g bentonite per 100 L wine
Marked turbidity:	250 to 400 g bentonite per 100 L wine

Colour changes without signs of turbidity are insignificant.

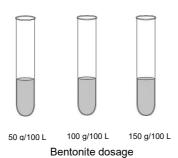
Assessment using test fining and photometer

Fining tests must be carried out as follows to ascertain the precise level of bentonite required.

1. Prepare several flasks with 100 mL of the wine to be analysed.

- 2. Shake the bottle with the prepared bentonite suspension (10 % suspension, swelling time 12 h).
- 3. Add the thoroughly mixed bentonite suspension to the wine (1 mL corresponds to 100 g/100 L for a 10 % suspension)

The dosages are selected from a range indicated by the preliminary test. Example:



- 4. Seal the flask and shake for 2 3 minutes.
- 5. Then blank filter through a pleated filter into conical flasks.
- 6. Add one part BentoTest reagent to 10 parts blank filtered wine.
- 7. Measure the turbidity with a photometer.

Evaluation: the sample with the lowest bentonite dosage and turbidity of < 5 NTU has the optimum dosage.



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