



FermoBent® PORE-TEC

Highly pure sodium-calcium-bentonite granulated according to PORE-TEchnology for application during fermentation

Product description

FermoBent® PORE-TEC is a very loosely granulated, extremely low iron and highly effective bentonite for juice treatment. It can remain in the tank during fermentation and is racked off with the yeast sediment at the end of fermentation. Direct addition facilitates a time-saving working method during the harvest time. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Because it remains in the fermentation medium, it creates an inner surface which leads to even volatilisation of CO₂ during fermentation and thus to an optimised fermentation process. FermoBent® PORE-TEC has extremely low iron solubility. The long contact time between bentonite and the fermentation medium does not cause an increased need for blue fining in wine. The sediment is racked off with the yeast sediment, so there is no need for a separate step.

| Intentional porous, spongy surface structure | Benefits of application |
|--|--|
| | More thorough and selective adsorption of protein and impurities |
| | Easy to wet and create a suspension |
| | Dose can be added directly |
| Targeted mineral selection | |
| | Even gentler on the beverage |
| | For targeted protein adsorption |
| | Decisive for a clean flavour |
| | Reacts rapidly |
| | Short settling time after fermentation |
| | Optimum level of purity |
| | Extremely low in iron |

Dosage

| Intended purpose | Dosage |
|---|-------------------|
| Varieties and vintages with moderate protein contents | 50 - 150 g/100 L |
| Varieties with high protein contents and pH values | 200 - 300 g/100 L |

FermoBent® PORE-TEC is added to the fermentation tank before the yeast and yeast nutrient. **Before use, the suspension should always be checked to ensure an untainted odour.** The required quantity of FermoBent® PORE-TEC can be added directly to the juice and mixed well. Swelling in 5-10 times the volume of water for 4 - 6 hours is optimum. It must be mixed to distribute it evenly. Separate removal of the sediment is unnecessary because the bentonite sediment can be separated off with the yeast at the end of fermentation.

Storage

FermoBent® PORE-TEC is a highly effective adsorption agent. It is therefore 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.