



GranuBent PORE-TEC

Sodium-bentonite granulated with PORE-TEchnology

Product description

GranuBent PORE-TEC is a granulated 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. Granulated by PORE-TECnology. Permitted according to EU Commission Regulation no. 934/2019. 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

*Before usage of GranuBent PORE-TEC check the current valid laws respectively the wine regulations of the individual country.

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.