



SodiBent Supra

Sodium-bentonite powder

Product description

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

The product complies with the purity requirements of the International Organisation of Vine and Wine (OIV). Laboratory tested for purity and quality. National regulations must be observed.

The use of SodiBent Supra for treatment of wine is not currently permitted in Germany.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Dosage and use

We recommend determining the quantity to be used in preliminary trials. The following guidelines generally apply:

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

Before use the suspension should always be checked to ensure an untainted odour. SodiBent Supra is slowly added to 10 to 12 times the volume of water, stirring constantly, to prime. The suspension is stirred again thoroughly after standing for 30 - 60 minutes. It should then be left to swell for at least 6 hours. The bentonite suspension can then be stirred again and added direct to the beverage.

Storage

SodiBent Supra 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.