

# EVERBENT COMPACT

**SODIUM-CALCIUM Bentonite  
with strong compacting sedimentation**

## CHARACTERISTICS

EVERBENT COMPACT is a *GRANULATED* enological bentonite characterized by:

- *Excellent dissolving capacity*
- *Low content of inert material*
- *Good protein adsorption power*
- *Limited sediment, very compact and stable*
- *Good flocculation velocity*
- *Granulated, no dust*

## APPLICATION

*Strong enological characteristics make EVERBENT COMPACT ideal for clarification of musts, wines, vinegars and juices, where it can be used for:*

- *Protein stabilization on musts and wines*
- *Clarification of concentrated fruit-juices*
- *"Ballast" effect on fining performed with proteins*

## DOSAGE AND INSTRUCTIONS FOR USE

*20-80 g/hl in static clarification  
Up to 150 g/hl or more in difficult cases*

*EVERBENT COMPACT can be used in a traditional way by dissolving it in cold water with a 1:10 ratio or, in a more modern way, by adding the product directly to the mass to be treated.*

*In this second case it is advisable to carefully homogenize the bentonite to the mass through a protracted pumping-over.*

*Should the traditional method be preferred, let the product swell in water for at least 6 hours and then stir the suspension again before its use.*

*For use without previous rehydration we suggest to increase the dosage by at least 10-15%. In any case, good practice is to perform in advance lab tests to define the most suitable dosage for the treatment.*

## PACKING

*1kg pack  
25 kg bag*