

FORT BENTON

Powder Oenological Bentonite

CHARACTERISTICS

FORT BENTON is a fining agent for protein stabilization, consisting of an oenological bentonite powder which is characterized by:

- An optimal dispersion capacity
- Low inert content
- Shorter rehydration times, in comparison to traditional bentonites
- Fast and compact sedimentation
- Purity of the active principle, which avoids possible transfer of undesirable compounds and odors to the must/wine

APPLICATIONS

The characteristics of FORT BENTON render this oenological bentonite ideal for the protein stabilization of musts, wines, vinegars and juices, in which it can be used for:

- Blocking natural and exogenous enzymatic activities (oxidases, pectinases, β -glycosidases, β -glucanases)
- Clarifications with flotation systems
- Its preventive action against "lightstruck"

DOSAGE AND INSTRUCTIONS FOR USE

30-80 g/hl in flotation or in static clarifications up to or more than 150 g/hl in more difficult clarifications

FORT BENTON swells quickly in water at a ratio of 1:10, but its performance improves with a 1:20 dilution. The rehydration can be accelerated with the use of mechanical agitation.

PACKAGING

2 kg Packs, 25 kg Sacks

This product is not considered dangerous therefore a material safety data sheet is not necessary.

CHEMICAL ANALYSIS COMPOSITION: E 558 SOLUBLE METALS (DM26/04/02)

(%) Sodium activated Fe: < 0,04% SiO₂: 70-72 bentonite Na: < 1,5% Al₂O₃:13,5-13,7 Montmorillonite: >80% Ca: < 0,7% TiO₂: 0,19-0,21 Colour: white Pb: < 6 ppm

Fe₂O₃: 1,85-1,95 Deproteinization Other heavy metals: < 10 ppm

P₂O₅: 0,09-1,05 power

MnO: 0,09-1,05 (CODEX method): >65% MgO: 2,1-2,15 Moisture: 9,5-11,5% CaO: 1,85-1,95 Granulometry:70





