

FORT BENTON

Oenological Bentonite powder

CHARACTERISTICS

FORT BENTON is a fining agent for protein stabilization, consisting of a 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 (%)

SiO₂: 70-72
Al₂O₃: 13,5-13,7
TiO₂: 0,19-0,21
Fe₂O₃: 1,85-1,95
P₂O₅: 0,09-1,05
MnO: 0,09-1,05
MgO: 2,1-2,15
CaO: 1,85-1,95
K₂O: 2,45-2,55
Na₂O: 2,45-2,55

COMPOSITION: E 558

Sodium activated bentonite
Montmorillonite: >80%
Colour: white
Deproteinization power
(CODEX method): >65%
Moisture: 9,5-11,5%
Granulometry: 70 micron

SOLUBLE METALS (DM26/04/02)

Fe: < 0,04%
Na: < 1,5%
Ca: < 0,7%
Pb: < 6 ppm
Other heavy metals: < 10 ppm