

Product Description

Ca-Granulat is a natural, granulated calcium bentonite for beverage treatment. Permitted according to laws and regulations currently in force. Proved for purity and quality by specialized laboratories.

**Calcium bentonite
granulated**

Aim of Treatment

Protein stabilization and support of clarification.

Product and Effect

Ca-Granulat is a granulated bentonite for beverage technology. The product is carefully selected, pure with large surface and therefore very efficient. It provides for careful and mild protein stabilization, clarification and adsorption of disturbing substances in wine, juice and other beverages.

Dosage

The exact dosage is best determined by pretest. For pure preventive treatment add approx. 100-200 g/100 litres.

Application

Prior to application, check prepared suspension for off-smell. Strew Ca-Granulat slowly into an approx. 3-5-fold quantity of water under constant stirring. Allow to swell and settle for 2-5 hours. Pour off supernatant and liquefy the prepared Ca-Granulat slurry with some of the beverage to treat. Then add the suspension to the vessel and mix thoroughly to provide for even distribution.

Storage

Ca-Granulat is a highly efficient adsorbent, thus has to be protected from foreign smells and moisture. Store in a dry and well-ventilated place free from foreign odours. Reseal opened packagings immediately and tightly (airtight). For improper storage and application liability is excluded.