

### Product Description

Blancobent UF is a highly pure and particularly effective powder bentonite for the stabilisation of beverages during crossflow filtration. Proved for purity and quality by specialized laboratories. Observe national law.

### Aim of Treatment

- Stabilization against proteinaceous and colloidal cloudiness in beverages
- Filtration and stabilisation in one process step
- Reduced bentonite dosage as against conventional bentonites

### Product and Effect

Due to the fineness of the bentonite and the absence of particles > 100 µm this bentonite does not cause any abrasive wear to crossflow membranes. Owing to the defined particle-size distribution it is excellently suitable for direct dosing into hollow fibre membranes. In this way, clarification and stabilisation need only one process step. Purity and high protein adsorbency reduce the dosage as against conventional bentonites.

### Dosage

The stabilizing effect against colloidal haze results from the dosage added and the pH-value present. In general, higher pH-values of the beverages require higher bentonite dosages. Blancobent UF however, can be applied relatively economical also in these cases. Therefore it is advisable to determine exact dosages for the respective medium by pretests. The following guide values apply:

Fruit juice: 35-75 g/100 L

Wine\*: 20-200 g/100 L

\*Please observe national legal regulations.

### Application

**Prior to application, check prepared suspension for off-smell.** Slowly strew Blancobent UF into a 8-12-fold water amount under constant stirring. Allow a rest period of 30-60 minutes, then stir again thoroughly. After that, let the bentonite swell for 8-12 hours. Pour off supernatant and add the prepared bentonite suspension to the juice under thorough mixing to provide for even distribution. The use of warm water facilitates handling.

### Storage

Blancobent UF 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.