



## Product description

Aktivit is a granuled calcium-sodium-bentonite for stabilization of juice, grape juice and wine by adsorption of haze forming proteins and other colloids. In case of a combined treatment with silica sol and protein based fining agent the clarification is supported by enhanced flocculation. Furthermore, the treatment has a positive impact on the sensorial value of beverages and wines due to a limited polyphenol adsorption.

## Dosage

Depending on intended effect it is advisable to determine exact dosages for the respective medium by pre-tests. The stabilizing and clarification effect results from pH-value, temperature and turbidity of the treated beverage.

Typical dosage are:

| Product          | Dosage<br>[g/100 L] |
|------------------|---------------------|
| Apple juice      | 50 - 150            |
| Soft berry juice | 100 - 250           |
| Cider            | 50 - 150            |
| Grape juice      | 50 - 150            |
| Wine             | 50 - 200            |

Slowly add Aktivit into a 5 - 10 fold water amount under constant stirring and swell for minimum 4 - 8 hours. Prior to application check prepared suspension for off-flavour. Dilute the pre-swollen suspension with beverage before use and agitate proper.

## Storage

Bentonite is very sensitive to odour and moisture. Therefore product must protect against off-flavour and moisture. Protect from moisture and foreign odours. Reseal opened packagings immediately airtight. For improper storage and application liability is excluded.