



# Blancobent UF

Highly pure powder bentonite for crossflow filter systems

## Product description

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 in comparison to conventional bentonites.

Application fields for Blancobent UF are:

- stabilization against proteinaceous and colloidal cloudiness in beverages
- filtration and stabilisation in one process step
- reduced bentonite dosage in comparison to conventional bentonites

## Dosage

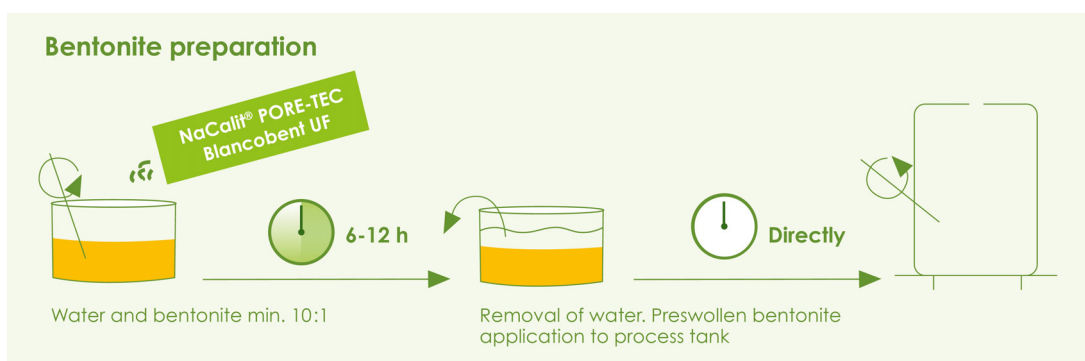
Depending on intended effect it is advisable to determine exact dosages for the respective medium by pre-tests. The stabilizing and clarification effect results from pH-value, temperature and turbidity of the treated beverage.

Typical dosage are:

Product	Dosage [g/100 L]
Apple juice	35 - 75
Soft berry juice	100 - 250
Cider	35 - 150
Must	50 - 150
Wine*	20 - 200

\*Please observe national legal regulations.

Slowly strew Blancobent UF into an 8 - 12 fold water amount under constant stirring and swell for minimum 6 - 12 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.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.  
version 003 - 01/2016 MSch - print 16.08.2017