



# GranuBent PORE-TEC

Sodium powder bentonite, granulated according PORE-TEchnology

## Product description

GranuBent PORE-TEC is a granulated nearly dust free sodium-bentonite with highest purity requirements for stabilization of juice, vinegar 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. Granulated by PORE-TECnology.

## 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 dosages are:

Product	Dosage [g/100 L]
Apple juice	35 - 75
Soft berry juice	50 - 150
Cider	20 - 100
Vinegar	40 - 150
Wine*	20 - 100

\*Before usage of GranuBent PORE-TEC check the current valid laws respectively the wine regulations of the individual country.

Slowly strew GranuBent PORE-TEC into a 10 - 12 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.