



Bentosol FT

Calco-sodic purified bentonite specifically adapted for crossflow filtration.



PRODUCT CHARACTERISTICS

- **Formulation:** calco-sodic purified bentonite; low in crystalline silica.
- **Enological benefits:** formulation designed for flocculation and elimination of proteins in white and rosé wines. Its specific formulation, graded and poor in crystalline silica, **avoids damage to cross-flow filters, pumps and membranes.**



DIRECTIONS FOR USE

- Pour Bentosol FT slowly whilst mixing in 10 times its weight of water. Using warm water accelerates rehydration. Let swell during 12 to 24h. Stir the preparation and dilute in a small quantity of must or wine before addition. Use within one day of preparation.
- **Dosage:** 10 to 120 g/hL, according to protein and fining tests results.



SPECIFICATIONS

PHYSICAL

- **Appearance and colour:** light grey powder

CHEMICAL

- **Humidity:** < 12 %
- **pH at 5%:** 5 – 10
- **Montmorillonite content:** > 80 %
- **Large particles:** < 8 %

LIMITS

- **Iron:** < 600 mg/kg
- **Arsenic:** < 2 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg
- **Sodium:** < 10 g/kg



PACKAGING & CONSERVATION

- 15 kg bags.
- Store in its original hermetically sealed packaging, in a cool, clean, dry and odourless place. Respect the optimal date of use written on packaging. Use quickly after opening.