

E-Benton Super

SPECIAL BENTONITE GRANULES FOR FLOTATION

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

High-performance active sodium bentonite granules.

Specifically for use in flotation

E-Benton Super is a montmorillonite clay that is particularly suitable for flotation.

In the trials conducted, E-Benton Super proved to be extremely high-performing, combining effectiveness as a clarifier, sediment compaction and rapid floating times.

For the clarification and stabilization of must and wine

E-Benton Super has excellent clarifying properties. Indeed, thanks to the negative charges present on the surface, it is able to adsorb molecules of the opposite charge and, above all, protein. In the clarification phase for must and wine, E-Benton Super is effective in removing protein fractions, enzyme complexes with oxidase activity (polyphenol oxidase) and unstable phenolic fractions. The action of E-Benton Super is beneficial to young wines, both for good clarification and for improving the stability of the finished product over time. In white wines, the elimination of thermolabile protein makes it possible to prevent potential clouding. In red wines, the removal of some particularly reactive polyphenolic fractions makes it possible to reduce the precipitation of colouring matter in the bottle.

Safety and convenience of use

The granulated form of E-Benton Super means that there is no annoying dust for the operator and that the product is easily dispersed without forming lumps. Finally, thanks to the quality of the raw materials used, E-Benton Super does not release extraneous odours or flavours into the wine.

Composition

Activated bentonite (E 558).

Characteristics

Appearance: Granules.

Colour: Grey.

pH (2%): 9.8-10

Humidity: < 10%

Loss on ignition: 6.90%

SiO₂: 56.83%

Al₂O₃: 19.32%

Fe₂O₃: 4.77%

CaO: 2.83%

MgO: 4.22%

Na₂O: 3.34%

K₂O: 0.71%

Pb: < 6 ppm

Dosage

30-80 g/hl or more in the most difficult cases

How to use

Add E-Benton Super to cold water (ratio 1:20). Leave to stand for 3-6 hours, homogenize the solution and add it to the must or wine while pumping over.

Storage

When correctly closed in the original packaging and stored in a dry environment, this product maintains its characteristics for a long period of time.

Pack sizes

112820 - 25 kg bags

