

FLOTTOBENT®

BENTONITE SPECIFICALLY FOR FLOTATION

COMPOSITION

Extremely pure activated bentonite (E 558).

CHARACTERISTICS

FLOTTOBENT is a natural, activated bentonite suitable for use in flotation clarification processes.

It is an odourless, white/beige powdery product composed of extremely pure choice montmorillonites.

The sodium activation process gives FLOTTOBENT a notable reswelling power; furthermore, the product has been finely ground to ensure that it is easily dispersed in water, without forming lumps.

Thanks to its chemical-physical characteristics, the product proves ideal in forming a generally hydrophilic floc which is ideal for separation by flotation.

The product also has a strong deproteinizing power and is therefore recommended in clarification treatments for stabilizing wines, vinegars and fruit juices.

USES

FLOTTOBENT is mainly used for clarifying musts and fruit juices by flotation.

FLOTTOBENT can also be used in traditional must and wine clarification processes thanks to its ideal clarifying power.

When using FLOTTOBENT, comply with the relative legal regulations in force.

DIRECTIONS FOR USE

Disperse FLOTTOBENT in water (ratio 1:10-15) and stir continuously; leave to swell for a few hours then add to the product to be treated, mixing in evenly.

For continuous flotation processes, it is recommended to dose FLOTTOBENT "on-line" using suitable proportional systems (AUTODOSA and DOSACOM).

DOSAGE

From 30 to 60 g/hL in musts to be clarified by flotation.

From 30 to 150 g/hL in traditional must, wine and fruit juice clarification processes. To obtain the correct protein stabilization and the desired clarifying effect, it is recommended to conduct laboratory tests (e.g. the BENTOTEST for checking protein stability) in order to determine the ideal dosage to be used.

PACK SIZES

25 kg bags.

CONSERVATION

Keep in a cool, dry place. Close open packs securely.

DANGER CLASSIFICATION

Based on the Ministerial Decree of 28/01/1992, the compound is classified: not dangerous.

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA
Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



ENOLOGICA

VASON®

CHIARIFICANTI