

PLUSGRAN®

GRANULAR BENTONITE WITH HIGH DEPROTEINIZING POWER

COMPOSITION

Activated sodic granulated bentonite.

CHARACTERISTICS

PLUSGRAN is a bentonite selected from the best montmorillonite minerals extracted from deposits in the Mediterranean area. The characteristics of the mineral and the activation process allow a bentonite with marked deproteinizing capacity to be obtained. In fact, PLUSGRAN has a deproteinising power of about 70% (with a model solution of 100 mg/l and treatment with 1 g/l of bentonite); this characteristic indicates its use as a clarifier in the final stabilizing phase of the wine. After activation, PLUSGRAN is granulated using a process which increases the activation capacity of the bentonite and reduces the times required for rehydration capable of ensuring the maximum effectiveness of the product. The dimensions of the granules are such as to permit the regular absorption of water by the product without provoking the formation of insoluble masses.

USES

PLUSGRAN is mainly used for clarifying wines, musts, vinegars and fruit juices. The use of PLUSGRAN is particularly indicated in the final stabilizing clarification of wines before bottling. In particular, the use of PLUSGRAN is recommended for the elimination of proteinic excesses which can give rise to precipitation in the bottle.

When using PLUSGRAN comply with the relative legal regulations in force.

APPLICATIONS

Disperse PLUSGRAN in water in a ratio of 1:15-20, stirring continuously; leave to swell for a few hours (3-4 at least). Then add it to the mass to treat and homogenize thoroughly.

When clarification is carried out using other products of a proteinic nature (e.g., gelatin and caseinate) the bentonite-based treatment should be carried out last in chronological order.

DOSES

From 50 to 150 g/hl for clarification of juices and vinegar;

from 30 to 60 g/hl for clarifying musts and young wines;

from 5 to 80 g/hl for clarifying white and red wines. To determine the optimal dose to use to ensure proteinic stability and the desired clarifying effect, appropriate laboratory tests should be carried out: BENTOTEST for assessing proteinic stability and QFT for assessing the filterability index.

PACKAGING

25 kg bags.

STORAGE

Store in a cool dry place.

Reseal open bags carefully.

HAZARDOUS

Based on the current legislation the product is classified: not dangerous.

TECHNICAL DATA SHEETS 02/01/2014

CHIARIFICANTI

FINING AGENTS ■ CLARIFICANTES ■ KLÄRUNGSMITTEL