



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



## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Light beige powder

### CHEMICAL

- **Loss on desiccation:** 5 - 15%
- **pH solution at 5 %:** 6.5 – 8.5
- **Montmorillonite content:** > 80 %

### 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 packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/27-08-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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