

BENTOWHITE GEL

Very highly active bentonite, in filaments

CHARACTERISTICS

Bentowhite Gel is a bentonite with a high protein removal capacity and is effective even at low doses.

The raw material is naturally poor in heavy metals, quite below the limits allowed under current legislation.

Its filament form makes it easy to prepare as well as safe for the person preparing the product.

APPLICATIONS

In wines, Bentowhite Gel is used to achieve protein stability and clarification without a negative effect on the aromas or on the colour in the case of red wines.

Bentowhite Gel has been shown to be effective in reducing biogenic amines, particularly histamine, which, along with other amines, can be formed as a result of microbiological pollution or spontaneous malolactic fermentation.

It is also very useful to remove casein or egg albumin fining residues in wines. In this way these fining agents can be used without having to worry about residual allergens in the wine.

DOSAGE and INSTRUCTIONS FOR USE

5-30 g/hL.

Pour in water 1:20 and wait at least 30-60 minutes, mix, add to the volume to be treated and homogenize well.

PACKAGING

10 kg bags, in a box.



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