

SPHEROBENT K

Low sodium content granulated bentonite for wines and fruit juices

Description

Spherobent K is potassium granulated bentonite used as an adjuvant in the clarifying and deproteinising of alimentary liquids, with unique characteristics to develop good deproteinising and clarifying powers without the requirement to intervene on the sodium content.

Spherobent K is characterized by:

- extremely low sodium content (compared to normal sodium-activated bentonites)
- deposit volumes reduced to a minimum (lower sediment volume)
- extremely easily dispersed in water (faster dispersion)
- faster sedimentation
- low inert matter content
- good deproteinising action
- the aroma, colour and taste of the wine are not affected

The special activation process used, and the particular physical form of the granules ensure the special characteristics of these bentonites.

Spherobent K can be used in all types of musts and wine, and specifically in the production of clear fruit juices and top-quality wines.

Instructions for use

1. Disperse **Spherobent K** in cold water (1:10 ratio) by shaking vigorously until a homogeneous suspension is obtained.
2. Allow the solution (gel) to stand for a few hours (from a minimum of 8 to 12 hours, approx.)
3. Mix again and add to the product to be treated

Dosage

Recommended dose for **Spherobent K**: from 50 to 200 g/hl

Packaging

Supplied in 25-kg paper bags or big bag.

		Spherobent K
Chemical-physical characteristics (typical value):		
Moisture	[%]	8 - 12
Swelling	[ml/2g]	15 - 25
Particle-size analysis	[mm]	0,15 – 2,0 (granules)
pH 5%		9 - 10
Deproteinising strength (Codex Method)	[%]	40-50
Chemical analysis (typical)		[%]
Na ₂ O		1,8
MgO		2,3
Al ₂ O ₃		13,7
SiO ₂		70,0
P ₂ O ₅		0,1
K ₂ O		2,6
CaO		1,5
TiO ₂		0,2
MnO		0,1
Fe ₂ O ₃		1,6
LOI		4,1

Spherobent K has a soluble metals content comply with International Oenological Codex.

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PRODUCTS FOR USE IN OENOLOGY

Laviosa Chimica Mineraria Spa products undergo continuous testing to ensure their purity and quality in accordance with the laws of Italy (DM 26 April 1969 – Substances for use in oenology) and the EU (REG.UE 2019/934), and international laws (International Oenological Codex)

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