

ENOBENT[®] UF

Purified sodium-calcium bentonite for ultrafiltration

Product description

Enobent[®] UF is sodium- calcium bentonite ultra finely milled especially designed for the fruit juice industry and the use in ultrafiltration plants.

Enobent[®] UF is a product based on purified bentonite, it is a low abrasion material that protects membranes and pumps in the ultra filtration process from damage.

Enobent[®] UF has an high clarifying capacity and can be used to remove turbidity caused by proteins and colloids

Specific advantages

The benefits of **Enobent[®] UF** are:

- low inert matter content: protects membranes and pumps in ultra filtration process from abrasion and damage
- good deproteinising action
- low heavy metals content
- high activity, low dosage
- deposit volumes reduce to a minimum

Chemical – physical general specifications

Aspect		White powder (Hunterlab L 85-90)
Bulk density	g/ml	0,7-0,8
Particle size (dry residual on 45 µm)	%	<0,1%
Moisture	%	10-13
Deproteinization (according to Codex)	%	85

Typical value of soluble metals in tartaric acid 1%		
Na	%	0,71
Ca	%	0,12
Mg	%	0,064
As	ppm	0,49
Fe	%	0,013
Pb	ppm	1,3

Instructions for use

Enobent[®] UF slurry make-up

This product cannot be properly slurried because it is based on sodium - calcium bentonite; in any case it can be predispersed under continuous mixing in water

Dosage

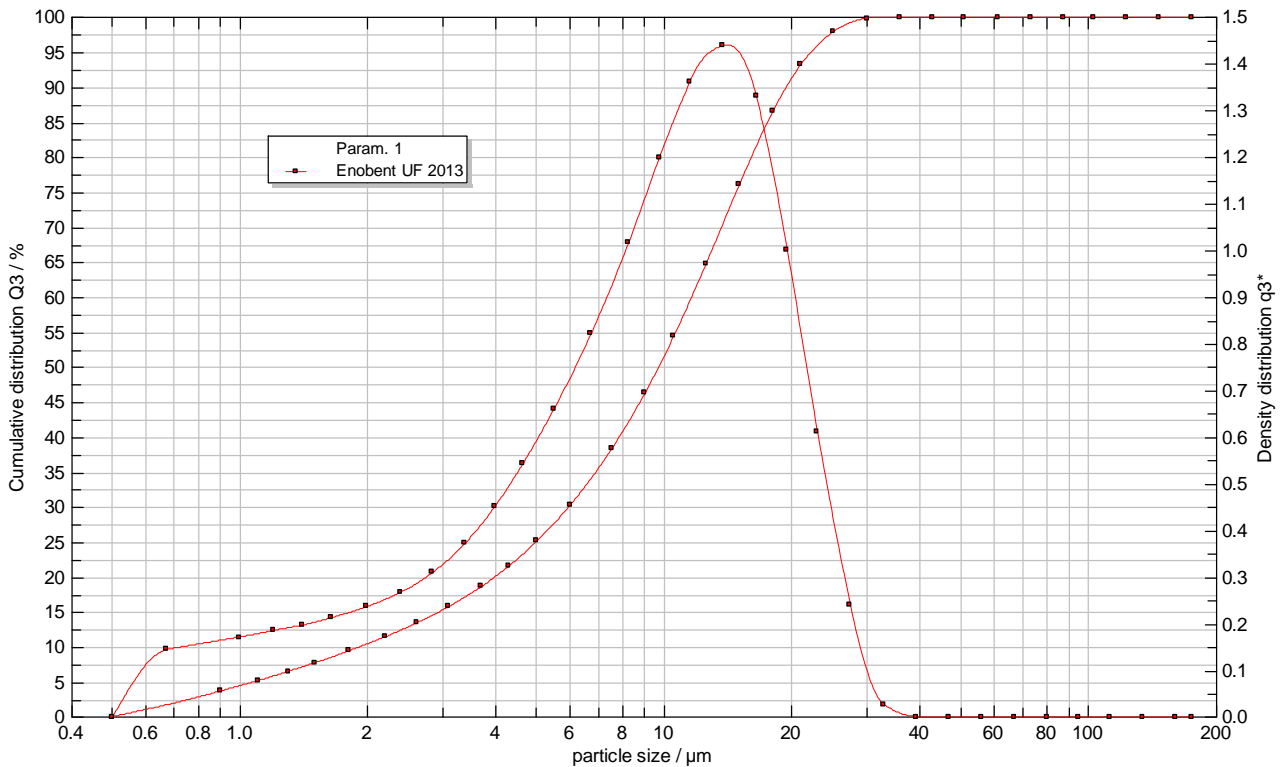
The necessary amount of **Enobent[®] UF** might be determined through previous tests

The recommended dose for **Enobent[®] UF** is 50-150g/hl

Packaging

Enobent[®] UF is available in 15Kg paper bags

Granulometric distribution



Residue 15 mic = 23,95
 Residue 25 mic = 2,10
 Residue 35 mic = 0,03
 Residue 45 mic = 0,00
 Residue 53 mic = 0,00
 Residue 75 mic = 0,00

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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. CE 606/2009), and international laws (International Oenological Codex)

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