

SPHEROBENT® W

Sodium/calcium granulated bentonite easy dispersing

Description

Spherobent® W, the sodium-calcium granulated bentonite, is obtained by the re-agglomeration of powder product. This process not only allows powder-free products to be obtained, it also considerably increases their capacity to disperse and their colloidal properties, thereby increasing the level of clarification.

Spherobent® W is characterized by:

- almost complete absence of powder
- good deproteinising action
- easy dispersion
- low inert matter content
- deposit volumes reduced to a minimum
- the smell and taste of the wine are not affected

The high quality of the bentonite used ensures protein stabilization and proper clarification.

Spherobent® W can be used in all types of musts wine and Fruit Juice.

Chemical-physical general specification

Spherobent® W		
Characteristics		
Swelling	[ml/2g]	15
Umidity	[%]	8- 10
Particle-size analysis	[mm]	0.5 –2.2
De-proteinising activity (CODEX)	%	50

Spherobent® W	
Chemical analysis (typical)	[%]
Na2O	1,14
MgO	2,93
Al2O3	22,13
SiO2	57,32
P2O5	0,04
K2O	1,90
CaO	1,97
TiO2	0,23
MnO	0,01
Fe2O3	3,72
LOI	8,61

Soluble metals (according to International Oenological Codex):		
Lead	[ppm]	0,5
Iron	[ppm]	100
Sodium	[g/kg]	4
Calcium+ Magnesium	[meq/100g]	8,8
Arsenic	[ppm]	0,2
Mercury	[ppm]	< 0,1

Dosage

The exact dosage is best determined by pretests. For preventive treatment add:

Spherobent® W: from 50 to 100 g/hl

Packs

Supplied in 25-kg paper bags

Instructions for use

1. Disperse **Spherobent® W** 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 6 to 12 hours, approx.)
3. Mix again and add to the product to be treated

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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