

## SPHEROBENT C100

### Calcium bentonite

#### Description

**Spherobent C100** is a very pure calcium bentonite, with the following characteristic:

- Fast dispersion time
- 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 C100** can be used in all types of wine.

#### Instructions for use

**Spherobent C100** can be directly added to the beverage but better results can be obtained with the following procedure:

1. Disperse **Spherobent C100** in cold water (1:10-15 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

#### Dosage

The exact dosage must be determined by pre-test. Typical dosage of **Spherobent C100** is from 100 to 200 g/hl.

#### Packaging

Supplied in 25-kg paper bags on 1250 kg pallet.

		<i>Spherobent C100</i>
<b>Chemical-physical characteristics (typical value):</b>		
Colour		whitish
Sensorial		earthy, clean
Moisture	[%]	8 - 12
Particle-size analysis	[mm]	0,15 – 2,0 (granules)
<b>Chemical analysis (typical)</b>		[%]
Na <sub>2</sub> O		0,01
MgO		3,05
Al <sub>2</sub> O <sub>3</sub>		15,32
SiO <sub>2</sub>		71,60
P <sub>2</sub> O <sub>5</sub>		0,01
K <sub>2</sub> O		0,47
CaO		2,25
TiO <sub>2</sub>		0,11
MnO		0,05
Fe <sub>2</sub> O <sub>3</sub>		1,20
LOI		5,96

**Spherobent C100** has a soluble metals content comply with CODEX and German Wine Law.

<b>Soluble metals (Extraction according with German Wine Regulation, 1% tartaric acid solution):</b>		
As	mg/100g	0,09
Ca	g/100g	0,40
Fe	g/100g	0,01
Mg	g/100g	0,05
Pb	mg/100g	0,08
Na	g/100g	0,17
Hg	mg/kg	< 0,1
Al	g/kg	< 0,1

Rev02 October 2022

#### 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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