



MAJORBENTON® UF

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 Powder bentonite compatible with UF treatments

→ TECHNICAL DESCRIPTION

Majorbenton UF is a purified natural bentonite that can be used for the treatment of musts and wines that must later be subjected to UF operations; in fact, 99,9% of the particles are <45 microns in size.

The special characteristics of **Majorbenton UF** make it a low-abrasive bentonite that does not damage membranes and pumps. It also has a minimized deposit volume.

Majorbenton UF clarifies wines and musts, improving their aroma and taste sensations because it protects the aromatic molecules developing during the fermentation processes and eliminates the amino acids responsible for the taste of soil, especially in wines made from grapes produced in hot climates.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Bentonite (hydrated aluminium silicate).

→ DOSAGE

From 50 to 150 g/hL.

→ INSTRUCTIONS FOR USE

Disperse **Majorbenton UF** in cold water (ratio 1:10) with vigorous mixing, until a homogeneous suspension is obtained. As it is a natural bentonite, the swelling will be limited.

→ STORAGE AND PACKAGING

Store in a cool, dry place away from direct light and heat.

20 kg net bags.

