



MAJORBENTON® B

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Superdeproteinizing activated bentonite
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→ TECHNICAL DESCRIPTION

Majorbenton B is a 90% montmorillonite bentonite with great adsorbent power, easily recognised by its high swelling properties in water. This guarantees a high deproteinization and stabilization effect.

Majorbenton B clarifies rapidly. It produces a rapid coagulation, with compact sediments adherent to the bottom of the tank. This facilitates its elimination with the lees.

Majorbenton B is used for rapid clarification and for protein and colour stabilization of musts and wines. Also indicated as a finishing product in the sparkling wine process.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Powder bentonite.

→ DOSAGE

From 50 to 150 g/hL according to requirements.

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→ INSTRUCTIONS FOR USE

Dissolve the dose of **Majorbenton B** in 10-12 parts of water and allow to swell for 10-12 hours, in order for absorption to take place by capillarity. Homogenize the gel and add it to the mass by pumping over.

→ STORAGE AND PACKAGING

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

25 kg net bags.

