

BPCLARIS®

claris-p

*Calcium bentonite of high purity for clarification
and stabilization adsorption of proteins in fruit juices*

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ISO 9001:2008
valid until:
11.04.2016.

www.tuv.com
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System OHSAS
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Bentoproduct d.o.o. Šipovo | Društvo za proizvodnju i promet
proizvoda od nemetalnih minerala | Sokolac bb, 70270 Šipovo
PJ Banja Luka: Jevrejska 103A/1, 78000 Banja Luka **T:** + 387 51 225 210
F: + 387 51 225 212 **W:** www.bentoproduct.ba **E:** contact@bentoproduct.ba

Clariss-p

Calcium bentonite of high purity for clarification and stabilization adsorption of proteins in fruit juices

PRODUCT DESCRIPTION

Clariss-p is calcium bentonite of high purity in the form of fine powder, which is designated primarily for clarification and stabilization adsorption of proteins in fruit juices. Clariss-p is produced from carefully selected bentonite from our own ore deposits. It is characterized by very high content of the active mineral montmorillonite (88-92%), as well as extremely low content of soluble Fe (below 0.015%) and solid matters (below 1%).

This very fine powder possesses a large active surface which facilitates the effects of the clarification and stabilization. While in optimal doses, Clariss-p preserves and improves the aromatic properties of fruit juices. It creates a very low and compact sediment.

DIRECTIONS FOR USE

Clariss-p must be hydrated prior to its use. Hydration is very important procedure in preparation of Clariss-p for use, and it is achieved through steeping the product into water.

The best effect is achieved through use of distilled water heated to 40-50°C in the initial stage of hydration. The use of distilled water for hydration instead of common water, or particularly hard water, reflects favourably in the product effectivity. Clariss-p may as well be hydrated in common, clear and cold water. Clariss-p is to be poured into a 3-fold quantity of water (1kg Clariss-p into 3 liters of water) by infusing it into a canister filled with water while mixing slowly. Once Clariss-p is completely soaked in water, it is to be stirred intensively until a uniform suspension is obtained. The suspension needs to stand still for at least 4-6 hours, or optimally for 12-24 hours in order to reach its best effectiveness. Within the first 3-4 hours, the liquid needs to be stirred intensively every hour, and subsequently it is to be left to stand still up to the moment of use.

Immediately prior to use, the surplus of water above the suspension is to be carefully poured out. Hygienic conditions of hydration are to be minded strictly, and prior to use, the suspension must be checked to make sure it is unpolluted and with no odour. The suspension is poured into the fruit juice which is then stirred in order to array suspension fully and uniformly. For the further procedure, please follow recommendations of a technologist.

DOSAGE

The recommended dose for clarification of the must is 100-150g/100l, or up to 200g/100l if necessary, while for clarification of fruit juices three times bigger quantity may be used.

CHARACTERISTICAL PARAMETERS

	PARAMETER	UNIT	VALUE
1	Montmorillonite	%	88-92
2	C.E.C.	meq/100g	90-120
3	Moisture	%	9-10
4	pH (5g/100ml)		8-10
5	Solid matter (wet sifting on a 74 micron-sieve)	%	<1
	SOLUBLE METALS		
6	Pb	ppm	<2
7	As	ppm	<2
8	Fe	%	<0,015
9	Na	%	<0,2
10	Ca	%	<0,8

PACKING

Clariss-p is to be packed into packages of 200g, 1kg, 5kg and 20kg.

SHELF LIFE AND STORAGE

Clariss-p is to be used within 2 years as of the packaging date.

Clariss-p has distinct adsorptive properties and it is necessary to keep it in tightly closed original package until its usage. Dark, clean, dry and ventilated rooms are to be used for storage. The product is to be kept from contact with moisture and extrinsic odours. In case of inappropriate storage, the producer bears no liability for the product quality.

QUALITY CONTROL

Clariss-p is submitted to regular quality controls and health safety checks in accredited laboratories.

BENTOPRODUCT LTD. performs its business operations in accordance with ISO 9001:2008, ISO 14001:2004 and OHSAS 18001:2007.

Ovaj tehnički list i preporuke koje se u njemu nalaze urađeni su na osnovu trenutno raspoloživih podataka, znanja i iskustva i BENTOPRODUCT DOO je učinio sve napore da obezbijedi njihovu tačnost i pouzdanost. Međutim, s obzirom na složenost tehnološkog procesa proizvodnje vina i mnoštva specifičnih podataka koji nam nisu dostupni u svakom pojedinačnom slučaju, naše preporuke su orijentacione. Naša orijentaciona preporuka ne može da ima snagu konačne preporuke za upotrebu i ne proizvodi pravne posljedice i ne može se poistovijetiti sa posebnom pismenom preporukom pripremljenom od strane stručnjaka enologa za potpuno definisan i poznat proces proizvodnje vina za konkretnog proizvođača vina.