

BPCLARIS®

claris-p30

Mixed calcium-sodium 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.

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System OHSAS
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Clariss-p30 *Mixed calcium-sodium bentonite of high purity for clarification and stabilization adsorption of proteins in fruit juices*

PRODUCT DESCRIPTION

Clariss-p30 is combination of calcium bentonite and sodium 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-p30 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. It creates a very low and compact sediment.

DIRECTIONS FOR USE

Clariss-p30 must be hydrated prior to its use. Hydration is very important procedure in preparation of Clariss-p30 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-p30 may as well be hydrated in common, clear and cold water. Clariss-p30 is to be poured into a 5-fold quantity of water (1kg of Clariss-p30 into 5 liters of water) by infusing it into a canister filled with water while mixing slowly. Once Clariss-p30 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 hours in order to reach the 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 wine must and wine is 70 - 120g/100l, while for clarification of fruit juices three times bigger quantity may be used. Preliminarily, test to determine the optimal dose for clarification and stabilization ought to be done.

CHARACTERISTICAL PARAMETERS

	PARAMETAR	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	%	<0,5
10	Ca	%	<0,8

PACKING

Clariss-p30 is to be packed into packages of 200g, 1kg, 5kg and 20kg.

SHELF LIFE AND STORAGE

Clariss-p30 is to be used within 2 years as of the packaging date.

Clariss-p30 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-p30 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 poistovjetiti sa posebnom pismenom preporukom pripremljenom od strane stručnjaka enologa za potpuno definisan i poznat proces proizvodnje vina za konkretnog proizvođača vina.