

Beverage Stabilization

SIHA® Active Bentonite G

SIHA Active Bentonite G fining agent is a special product for beverage fining and for removing positively charged albuminous substances from musts, wines, fruit juices, and vinegar.

The specific advantages of SIHA Active Bentonite G fining agent:

- Specially formulated for albumin adsorption in beverages
- Despite the higher swelling volume a compact lees depot is formed
- Besides protein adsorption, tannins are also removed to a certain extent
- Suitable for use during fermentation due to very low iron content

Application

SIHA Active Bentonite G fining agent can be used alone either for stabilizing protein or in combination as a clarification aid prior to gelatin / SIHA pea protein & silica sol fining.

The high clarification and adsorption effectiveness of bentonite is based on the swelling properties of the individual bentonite particles. This increases the size of the inner surface many times over. In order to achieve this effect, SIHA Active Bentonite G fining agent should be vigorously stirred into a volume of water 3 to 5 times the quantity of SIHA Active Bentonite G the granulate is completely suspended. When stirred occasionally, SIHA Active Bentonite G fining agent will swell completely within a few hours (it is best to set the batch the day before fining). Supernatant water which may arise can be poured off.

The soaked bentonite is added to the product to be fined stirring constantly until it is uniformly distributed in the batch. SIHA Active Bentonite G fining agent intensively and rapidly adsorbs protein and sediment while quickly clarifying the product.

The resulting sediment can be regenerated without difficulty by mixing in 0.5 – 2% of BECOCEL™ 2000 filter cellulose and/or BECOLITE™ 5000 perlites using a rotary filter or a sediment frame filter.

If used during fermentation a separate removal of the bentonite deposit is unnecessary, as the deposit can be separated together with the yeast after fermentation.

Prior application, please check bentonite suspension for off-odor.

Dosage

It is highly recommended to determine the required bentonite dosage in a preliminary test. As reference values following dosages can be assumed:

Application	Dosage required lb/1,000 gal (g/hl)
During fermentation	8.35 – 15.02 (100 – 180)
Wines with low protein content	2.5 – 8.35 (30 – 100)
Wines with moderate protein content	6.68 – 15.02 (80 – 180)
Wines with high protein content	12.52 – 20.86 (150 – 250)
Types/vintages extremely rich in protein	up to 29.21 (up to 350)
Heavily oxidized wines	1.67 – 12.52 (20 – 150)
Lees-recovery and yeast wine	8.35 – 29.21 (100 – 350)
Unfermented grape juices	12.52 – 25.04 (150 – 300)
Fruit juices	2.5 – 8.35 (30 – 100)
Aroma improvement	0.42 – 1.25 (5 – 15)
Fining of vinegar	4.17 – 10.01 (50 – 120)



Safety

When used as directed no negative effects are known.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

SIHA Active Bentonite G fining agent is produced and packed with special care. As it is a highly efficient adsorptive agent, it will adsorb off-flavors when stored inadequately. It should therefore be stored in carefully sealed packages in a dry and well-aerated area, free of off-odors.

Delivery Information

SIHA Active Bentonite G fining agent is sold under article no. 61.103 and is available in the following package sizes:

22.05 lb (10 kg) PE bucket
44.10 lb (20 kg) laminar foil sack

Certified Quality

SIHA Active Bentonite G fining agent is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.

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**For more information, please
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or visit www.eaton.com/filtration**

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