

## Beverage Stabilization

### SIHA® Must Bentonite G



**Due to its extremely high adsorptive effect on must proteins, SIHA Must Bentonite G fining agent from Eaton's Begerow Product Line is particularly suitable for the treatment of grape musts.**

The specific advantages of SIHA Must Bentonite G fining agent:

- Specially formulated for adsorption of must proteins
- Highly adsorptive
- Bentonite lees and pulpy solids deposit together prior to fermentation

#### Application

Normally, must treatment is carried out without a preliminary test. The bentonite quantity required is determined based on experience and under consideration of the protein quantities to be expected for the respective vintage. The following rates may serve as a guide.

Protein contents to be expected	SIHA Must Bentonite G lb/1,000 gal (g/hl)
low	4.17 – 6.68 (50 – 80)
moderate	8.35 – 16.69 (100 – 200)
high	16.69 – 25.04 (200 – 300)

Possible residues of heat-unstable proteins in the finished young wine can be removed by a specifically directed treatment with SIHA Must Bentonite G fining agent or SIHA Active Bentonite G fining agent.

#### Fining process

SIHA Must Bentonite G fining agent is easy to suspend and does not tend to form lumps. Direct addition to the must is possible if the product is vigorously stirred throughout addition. It is, however, better to prepare a must suspension whereby the exact bentonite quantity and about 10 – 15 times the must quantity are blended thoroughly by means of an agitator. The resulting suspension is then added to the must.

For cost-saving application, we recommend that water be used instead of beverage as the swelling liquid cannot be recovered afterwards. Excessive water can be decanted.

Fining is best done in the sedimentation tank. The bentonite suspension is added to the pressed juice while stirring or it is filled into the tank before the total juice volume is pumped in. Stir vigorously after tank has been filled. Normally, a reaction time of some hours will be sufficient. Bentonite lees and pulpy solids will deposit together and can be removed from the must by the subsequent lees filtration.

Bentonite removal after a relatively short reaction time will ensure the most gentle protein stabilization.

#### Clarification after fining

The lees quantity formed can be handled together with pulpy solids by means of a rotary filter or a frame-type lees filter. The performance of your lees filter will be considerably improved by the addition of 0.5 – 2% BECOCEL™ 2000 filter cellulose and/or BECOLITE™ 5000 perlite.

#### Product Characteristics

SIHA Must Bentonite G fining agent has decisive oenological advantages:

1. It preserves the wine bouquet because many of the aromatic wine substances are only formed after fermentation and are thus not affected by the bentonite.
2. As bentonite partially removes oxidizing enzymes, it counteracts must oxidation.
3. Residual pesticides contained in the grape juice or in the must are reduced, which has a positive effect on the subsequent fermentation process.
4. Sedimentation of pulpy solids is accelerated and improved.
5. Bentonite lees and pulpy solids can be removed and handled together.

#### 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

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SIHA Must 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

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SIHA Must Bentonite G fining agent is sold under article no. 61.104 and is available in the following package size:

55.12 lb (25 kg)    laminar foil sack

HS Customs Tariff: 3802 90 00

## Certified Quality

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SIHA Must 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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Not all products in Eaton's Begerow Product Line are available in all regions. Please contact your local Eaton office to determine availability.

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