

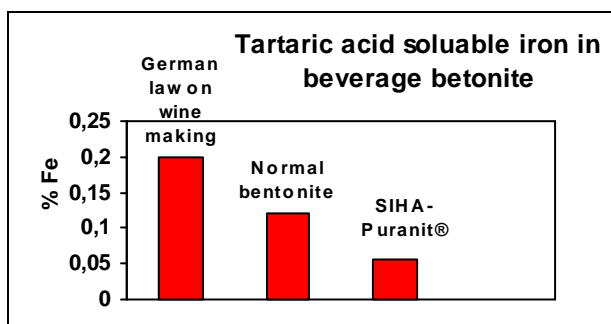
Beverage Clarification and Stabilization

SIHA PURANIT[®]

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SIHA PURANIT[®] is an active, selected top-quality Na-Ca bentonite for effective clarification and stabilization of protein in must, wine, and fruit juice. During the selection of SIHA PURANIT[®], particular emphasis was placed above all in the following properties:

- ▶ Maximum clarification and adsorption capabilities
- ▶ Good suspension properties
- ▶ Comparatively low volume of sediment
- ▶ Low iron content



Application

SIHA PURANIT[®] can be used alone either for stabilising protein or in combination as a clarification aid prior to gelatine silica sol fining. Due to its high activity, lower quantities are usually required in comparison to conventional bentonites when SIHA PURANIT[®] is used.

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 PURANIT[®] should be stirred into a volume of water 8 to 10 times the quantity of SIHA PURANIT[®] until the granulate is completely suspended. When stirred occasionally, SIHA PURANIT[®] will swell completely within a few hours (it is best to set the batch the day before fining). Drain off excess water.

Although it is possible to generally use bentonite without pre-soaking, the quantity required will increase since it has practically no time to swell.

The soaked bentonite is added to the product to be fined stirring constantly until it is uniformly distributed in the batch. SIHA PURANIT[®] 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 and/or BECOLITE[®] 5000 using a rotary filter or a sediment frame filter.

Dosage

It is recommended to determine the amount of bentonite required in a preliminary test. The following dosages can be assumed as reference quantities according to the application but it is essential to perform bento and high and low temperature testing:

Beverage to be fined	SIHA PURANIT [®]
Low-protein wines	Up to 100 g/hl
High-protein wines	Up to 200 g/hl
Sediment and yeast wine	Up to 250 g/hl
Sweetening must	Up to 200 g/hl
Fruit juices	Up to 100 g/hl
Vinegar fining	Up to 120 g/hl

Storage

SIHA PURANIT[®] is produced with utmost care. Since SIHA PURANIT[®] is a highly effective adsorbent, it must be stored in a cool and dry place, protected from foreign odours. Tightly seal open packaging.

Safety

There are no known negative effects when SIHA PURANIT[®] is used as directed and properly processed. Refer to the EU Safety Data Sheet for further information on safety.

Delivery Information

The article number of SIHA PURANIT[®] is 61.303 and is available in the following packaging units:

- 12 x 1kg polyethylene bags per carton
- 10 kg plastic bucket
- 25 kg bag

HS customs tariff: 3802 90 00

Certified Quality

SIHA PURANIT[®] is regularly tested for uniform high product quality during the production process.

These tests include comprehensive technical function criteria as well as safeness according to food product laws. Additional strict inspections are performed immediately prior to and during final packaging. SIHA PURANIT[®] complies with the purity criteria and the provisions of German wine regulations.



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