








**FINING**

**PLUXBENTON N**

Natural sodium bentonite in granular form.

	<p><b>COMPOSITION</b> Natural sodium bentonite in granular form.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Pluxbenton N is an excellent protein removal with a good clearing efficacy. Pluxbenton N is very effective in reducing riboflavin, the molecule responsible for the "light-struck" defect in white wines. In white and rosé wine, it can be used together with Goldenclar Instant, for white and rosé stabilization and clarification before filtration.</p>
	<p><b>APPLICATIONS</b> <i>Must</i></p> <ul style="list-style-type: none"> <li>• remove proteins that can cause protein instability in wine;</li> <li>• ensure good clarification;</li> <li>• drastically reduce oxidases, such as tyrosinase and laccase, responsible for juice oxidation.</li> </ul> <p><i>In fermentation</i></p> <ul style="list-style-type: none"> <li>• ensure a stable and complete fermentation process, at the end of which a clear wine is obtained.</li> </ul> <p><i>Wine</i></p> <ul style="list-style-type: none"> <li>• ensure complete clarification and protein stability;</li> <li>• prevent the "light struck" defect.</li> </ul>
	<p><b>DOSAGE</b></p> <ul style="list-style-type: none"> <li>▪ 40 - 200 g/hL (3.3 – 17 lb/1,000 gal) for must or wine;</li> <li>▪ 20 - 60 g/hL (1.7 – 5 lb/1,000 gal) during fermentation;</li> <li>▪ 100 - 250 g/hL (8.3 – 20.7 lb/1,000 gal) for vinegar.</li> </ul> <p>Preliminary laboratory trials are recommended to determine the correct dosage. Very unstable wines may require higher dosages than those indicated above.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Rehydrate one part Pluxbenton N in 20 parts cold water, stirring continuously until a homogeneous suspension is obtained. Allow to swell for 12-24 hours, then mix again and add to juice or wine while pumping over, preferably using a metering pump or a Venturi tube. Best results are obtained by adding the bentonite to at least half of the volume to be treated.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg - 20 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: bentonite absorbs moisture and odors.</p>
	<p><b>COMPLIANCE</b> <u>The product is in compliance with:</u> Codex Œnologique International</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p><u>Product approved for winemaking, in accordance with:</u> Reg. (CE) N.606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.