








FINING AGENT

PHARMABENT

Sodium activated bentonite.

	<p>COMPOSITION Pure sodium activated bentonite in powder form.</p>
	<p>GENERAL CHARACTERISTICS Pharmabent is a pharmaceutical grade bentonite. It is used in the treatment of must and wine due to its remarkable technical performance. With its high charge and extended absorbent surface, Pharmabent is particularly effective in removing unstable proteins, including those with lower molecular weight, and unstable color compounds. This allows for a lower bentonite dosage and minimized impact on wine aroma and flavor.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Protein stabilization of white and rosé wines; ▪ Removal of red wine unstable color compounds; ▪ Removal of blush (slight pink color) from must and white wine; ▪ Wine and juice clarification; ▪ Prevention of "light struck" defect.
	<p>DOSAGE 5 – 40 g/hL (0.4 - 3.2 lb/1,000gal). Typical application rate: 5 - 10 g/hL (0.4 – 0.8 lb/1,000 gal) For dosages higher than 10 g/hL, split the addition in two fractions to be added 24-hours apart. Preliminary laboratory trials are recommended to determine the correct dosage. Very unstable wines may require higher dosages than those indicated above.</p>
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> ▪ Rehydrate one part of Pharmabent into 20 parts of water at room temperature. Use an agitator with rapidly rotating blades to mix the water. Gently sprinkle Pharmabent over surface of water during mixing. Stir the suspension for 15 minutes after all Pharmabent has been added. ▪ Let the suspension swell for at least 1 hour, better 6 -12 hours, then mix it again before use. ▪ Add the suspension to juice or wine while pumping over, preferably using a metering pump or Venturi tube. Ensure that complete mixing of the suspension with wine takes place. ▪ Wait until the lees have completely settled before filtration. A minimum settling period of 72 hours is recommended.
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 25 kg 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>COMPLIANCE <u>The product is in compliance with:</u> Codex Œnologique International <u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A <u>Product approved for winemaking,</u> in accordance with: Reg. (EU) 2019/934</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.