








FINING

PLUXCOMPACT

Sodium-calcium bentonite in granulated form.

	<p>COMPOSITION Sodium-calcium bentonite in granulated form.</p>
	<p>GENERAL CHARACTERISTICS Pluxcompact is a bentonite obtained by a special procedure: its activation rate is designed to produce an efficacy comparable to that of sodium bentonite, but a volume of lees similar to that of calcium bentonite. Consequently, the product combines good fining and protein removal properties with limited loss of wine. In red wine, it is recommended to eliminate unstable color compounds together with Goldenclar Instant for fining before filtration. It is respectful of wine structure and sensory quality. It helps prevent the light-struck defect by removing riboflavin.</p>
	<p>APPLICATIONS <i>Must</i></p> <ul style="list-style-type: none"> ▪ White and rosé must and wine protein stability ▪ Removal of red wine unstable color ▪ Wine and juice clarification ▪ Prevention of light-struck defect ▪ In distillates, reduction of opalescence and off-flavors caused by fusel alcohols
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ 20 - 200 g/hL (1.7 – 17 lb/1,000 gal) in white and rosé must or wine; ▪ 10-40 g/hL (0.8 – 3.2 lb/1.000 gal) in red wine and distillates <p>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 Rehydrate one part Pluxcompact in 10 parts cold water, stirring continuously until a homogeneous suspension is obtained. Allow to swell for 3-6 hours, then mix again and add to juice or wine while pumping over, preferably using a metering pump or Venturi tube. Best results are obtained by adding the bentonite to at least half of the volume to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 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>COMPLIANCE The product is in compliance with: Codex Oenologique International</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</p> <p>Product approved for winemaking, 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.