



BXF – FINE

Highly pure calcium-sodium bentonite

Description

BXF-FINE is a highly pure and efficient granulated calcium-sodium bentonite designed specifically for protein stabilization of wine in conjunction with Pall's Oenofine XL crossflow microfiltration system. The bentonite purity and composition result in increased absorptive power and therefore reduced dosing concentrations compared to conventional calcium-sodium bentonites. The defined particle size distribution, shape and stability make it ideal for dosing upstream of Pall's symmetric PVDF hollow fiber membranes allowing wineries to combine stabilization and clarification into a single, cost-saving, process step.

Oenological Application

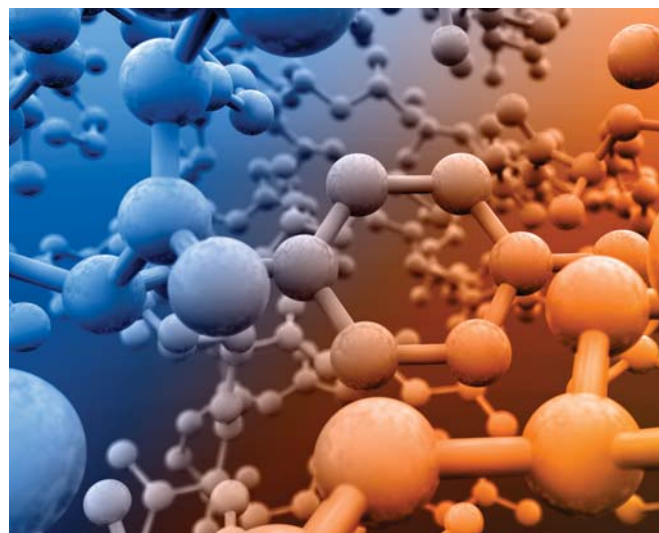
BXF-FINE bentonite was developed for the stabilization of wine against haze caused by proteins. This specialized bentonite has been tested and proven for use by direct injection into the Oenofine XL crossflow filtration system.

Dosage

The typical recommended BXF-FINE dosage ranges from 25 to 200 g/hl. As the stabilization effect depends on the specific wine conditions including the type of fruit, the growing region and the pH, the dosing rate should be confirmed by pre-tests in the laboratory.

Preparation

Stirring continuously, slowly add BXF-FINE to an 8 to 10 fold amount of water. Allow a rest period of 30 to 60 minutes and then stir again thoroughly. Let the bentonite swell for 8 to 12 hours. Pour off the supernatant and add the prepared suspension to the dosing tank. The use of warm water optimizes the hydration process. Prior to application, check the prepared suspension for off-odor.



Storage

BXF-FINE is a highly efficient adsorbent which should be protected from moisture and foreign odors. Store at room temperature in a dry, well-ventilated area away from humidity and solvents. Reseal open packages immediately and tightly (air-tight).

Compliance

BXF-FINE is manufactured to a purity in conformance with European Directive (EC) 96/77, E558 Bentonite, and the Oenological Codex (OIV) Resolution 11/2003. E558 relates to the use of BXF-FINE as a food additive and it is permitted as a carrier in food colors to a maximum limit of 5% according to EC Directive 95/2/EC.

Packaging

20 kg Bags.



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