

Beverage Stabilization

SIHA[®] Ca-Bentonite G

SIHA Ca-Bentonite G (granular) fining agent is a special product for beverage fining. The removal positively charged albuminous substances from wines, fruit juices, and vinegar.

The specific advantages of SIHA Ca-Bentonite G fining agent:

- Specially formulated for use in beverages
- High adsorptive capacity thanks to moderate swelling power
- Besides protein adsorption, tannins are also removed to a certain extent

Application

SIHA Ca-Bentonite G fining agent can be used alone either for stabilizing protein or in combination as a clarification aid prior to gelatin silica sol fining. Due to its high activity, lower quantities are usually required in comparison to conventional bentonites when SIHA Ca-Bentonite G fining agent 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 Ca-Bentonite G fining agent should be vigorously stirred into a volume of water 3 to 5 times the quantity of SIHA Ca-Bentonite G until the granulate is completely suspended. When stirred occasionally, SIHA Ca-Bentonite G fining agent will swell completely within a few hours (it is best to set the batch the day before fining). Supernatant water which may arise can be poured off.

Although it is generally possible to 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 Ca-Bentonite G fining agent 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 filter cellulose and/or BECOLITE[™] 5000 perlites using a rotary filter or a sediment frame filter.

Dosage

Eaton recommends 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 Ca-Bentonite G lb/1,000 gal (g/hl)
Wines with low protein content	4.17 – 12.52 (50 – 150)
Wines with moderate protein content	8.35 – 16.69 (100 – 200)
Wines with high protein content	12.52 – 25.04 (150 – 300)
Types/vintages extremely rich in protein	33.38 (400)
Heavily oxidized wines	2.5 – 15.02 (30 – 180)
Lees-recovery and yeast wine	8.35 – 33.38 (100 – 400)
Unfermented grape juices	16.69 – 33.38 (200 – 400)
Fruit juices	3.34 – 10.01 (40 – 120)
Aroma improvement	0.42 – 1.67 (5 – 20)
Fining of vinegar	5.84 – 12.52 (70 – 150)



Safety

When used as directed no negative effects are known.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

SIHA Ca-Bentonite G fining agent is produced and packed with special care. As it is a highly efficient adsorptive agent it will adsorb off-flavors when stored inadequately. It should therefore be stored in carefully sealed package in a dry and well-aerated area, free of off-odors.

Delivery Information

SIHA Ca-Bentonite G fining agent is sold under article no. 61.101 and is available in the following package size:

44.1 lb (20 kg) laminar foil sack

Certified Quality

SIHA Ca-Bentonite G fining agent is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.

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