Technical Data Sheet

Beverage Clarification and Stabilization SIHA PURANITTM

SIHA PURANIT fining agent is an active, selected top-quality

Na-Ca bentonite for effective clarification and stabilization of protein in must, wine, and fruit juice. During the selection of SIHA PURANIT fining agent, particular emphasis was placed above all in the following properties:

- Maximum clarification and adsorption capabilities
- Good suspension properties
- Comparatively low volume of sediment

Application

SIHA PURANIT 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 PURANIT 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 PURANIT fining agent should be vigorously stirred into a volume of water 3 to 5 times the quantity of SIHA PURANIT until the granulate is completely suspended. When stirred occasionally, SIHA PURANIT 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 PURANIT 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 BECOCELTM 2000 filter cellulose and/or BECOLITETM 5000 perlits 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 PURANIT lb/1,000 gal (g/hl)
Low-protein wines	up to 8.35 (100)
Low-protein wines	up to 16.69 (200)
Sediment	up to 20.86 (250)
Sweetening must	up to 16.69 (200)
Fruit juices	up to 8.35 (100)
Fining of vinegar	up to 10.01 (120)

Storage

SIHA PURANIT fining agent is produced with utmost care. Since SIHA PURANIT stabilizer is a highly effective adsorbent, it must be stored in a cool and dry place, protected from foreign odors. Tightly seal open packaging.

Safety

There are no known negative effects when SIHA PURANIT fining agent is used as directed and properly processed.

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



Delivery Information

SIHA PURANIT fining agent is sold under article no. 61.303 and is available in the following package sizes:

12 x 2.2 lb (1 kg) polyethylene bags in carton 22.05 lb (10 kg) plastic bucket

55.1 lb (25 kg)

Certified Quality

SIHA PURANIT fining agent is regularly tested for uniform high product quality during the production process.

These tests include comprehensive technical function criteria as well as safeness according to food product laws. Additional strict inspections are performed immediately prior to and during final packaging.

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